



**la tavola**<sup>®</sup>  
COMPLETE CATALOGUE

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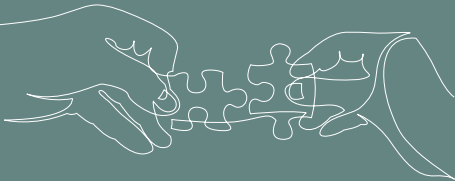
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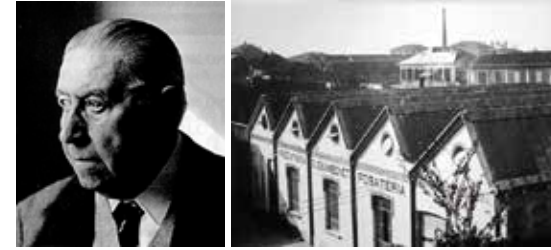
# THE HOSPITALITY INDUSTRY A FAMILY AFFAIR

7 GENERATIONS  
AT THE SERVICE OF  
THE HOSPITALITY  
INDUSTRY

LA TAVOLA IS A PERFECT REPRESENTATIVE OF THE NUMEROUS MEDIUM SIZED COMPANIES THAT FUEL ITALY'S ECONOMY: LA TAVOLA IS OWNED AND MANAGED BY THE SAMBONET FAMILY, WHOSE MEMBERS HAVE SUPPLIED AND SERVED THE HOSPITALITY INDUSTRY FOR GENERATIONS.

## 1831

THE BEGINNINGS.  
GIUSEPPE SAMBONET OPENS UP  
A WORKSHOP TO PRODUCE AND  
SELL SILVER HANDMADE CRAFTS.



## 1919

GIULIO SAMBONET GROWS THE SHOP INTO A FACTORY. THE FACTORY LOCATION IS IN VERCELLI, IN THE SAME BUILDING WHERE THE LA TAVOLA SHOWROOM FINDS ITS CURRENT LOCATION.

## 1946

GIORGIO LEADS THE COMPANY'S EXPANSION TO THE FOREIGN MARKET. LATER IN HIS LIFE HE WILL FOCUS ON HIS CAREER AS A PAINTER AND WRITER, HIS WORK IS CURRENTLY SHOWCASED IN 3 DIFFERENT MUSEUMS IN VERCELLI, ITALY.



## 1974

GIULIO AND SERGIO SAMBONET CONCENTRATE THEIR EFFORT IN SERVING THE HOSPITALITY INDUSTRY. THEY MANAGE THE SAMBONET COMPANY UNTIL 1986, YEAR IN WHICH THEY SELL THEIR SHARES TO START NEW COMPANIES: TABLE TOP ENGINEERING & DESIGN, SANT'ANDREA (IN PARTNERSHIP WITH ONEIDA) AND LA TAVOLA®.

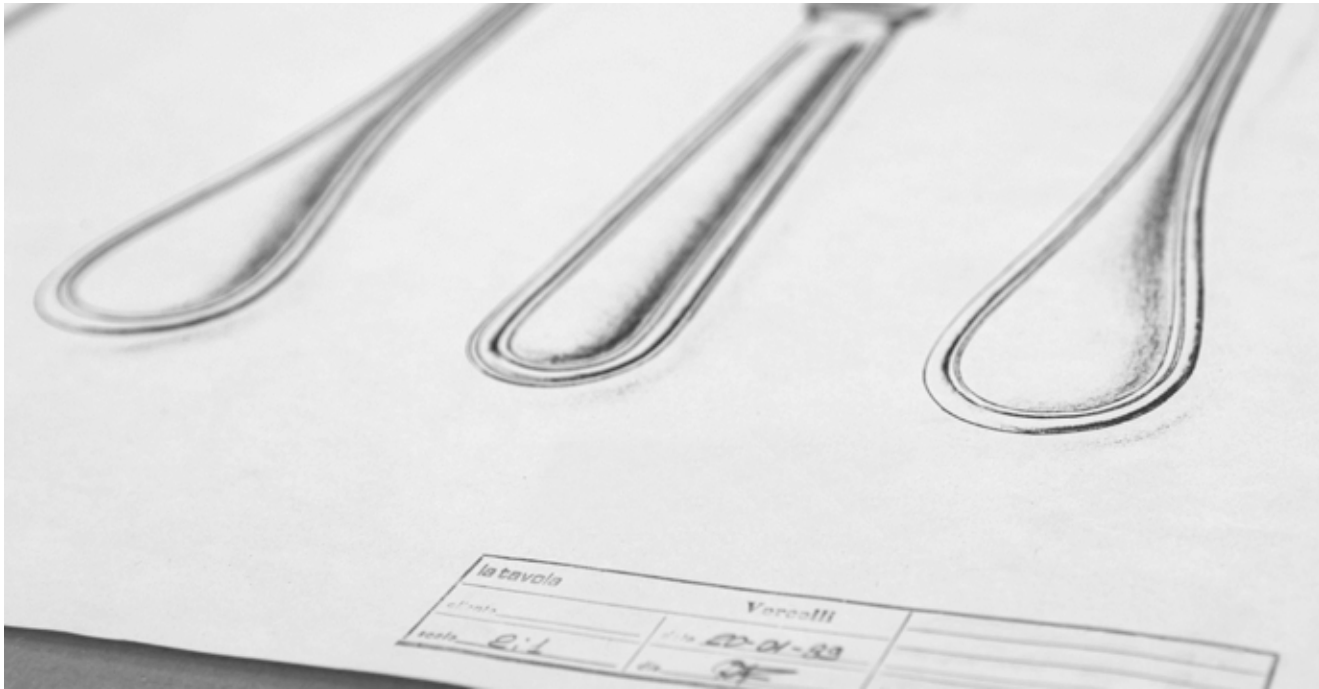


## 2011

MATTEO JOINS THE TEAM, THE 7<sup>TH</sup> GENERATION OF THE SAMBONET FAMILY TO NURTURE A PASSION FOR THE HOSPITALITY INDUSTRY.







# FACTORY AND SHOWROOM

VISIT OUR  
SHOWROOM  
LOCATED IN THE  
HISTORICAL CITY  
OF VERCELLI



THE SHOWROOM IS LOCATED IN THE HEART OF THE HISTORICAL PIEDMONTESE CITY OF VERCELLI, ITALY. THE SPACE HAS BEEN REPURPOSED FROM THE ORIGINAL (1920 - 1946) SAMBONET FAMILY SILVERSMITHING FACTORY TO A SHOWROOM. MORE THAN 500 M<sup>2</sup> OF EXPOSITION SPACE. YOU ARE VERY INVITED TO VISIT US!

SINCE LATE 2017, AND AFTER A BID TO EXPAND ITS OPERATIONS TO MEET GROWING DEMAND, LA TAVOLA OPERATES TWO BUILDINGS OF 2500 SQM AND 5000 SQM RESPECTIVELY FOR ITS PRODUCTION AND WAREHOUSING OPERATIONS.

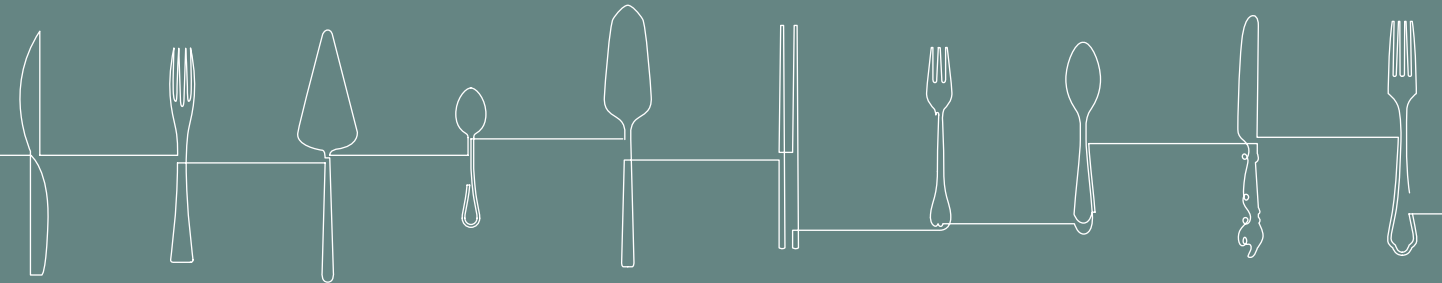


WE PROUD OURSELVES WITH  
DESIGNING ALL OF OUR  
PRODUCTS IN-HOUSE AND  
WITH MAKING MOST OF  
THEM IN OUR FACTORY IN  
VERCELLI, ITALY.

ITALIAN DESIGN,  
TECHNOLOGY &  
MANUFACTURING



# Flatware



La Tavola reflects the passion of Giulio and Sergio Sambonet, brothers and founders who share an unending desire to create art for the table.

With the support of an experienced, expert and equally enthusiastic team, they are proud to present new flatware patterns in stainless steel, silver-plated and titanium and PVD coated finishes.

The patterns of this collection have been designed by La Tavola R&D Team under the supervision of Giulio and Sergio Sambonet.

Those personally designed by them are identified by the trademarks:





la tavola®

# Tendence, Classic and Rétro collections

la tavola







Urban



Lounge



Chill Out



Yuki



New Wave

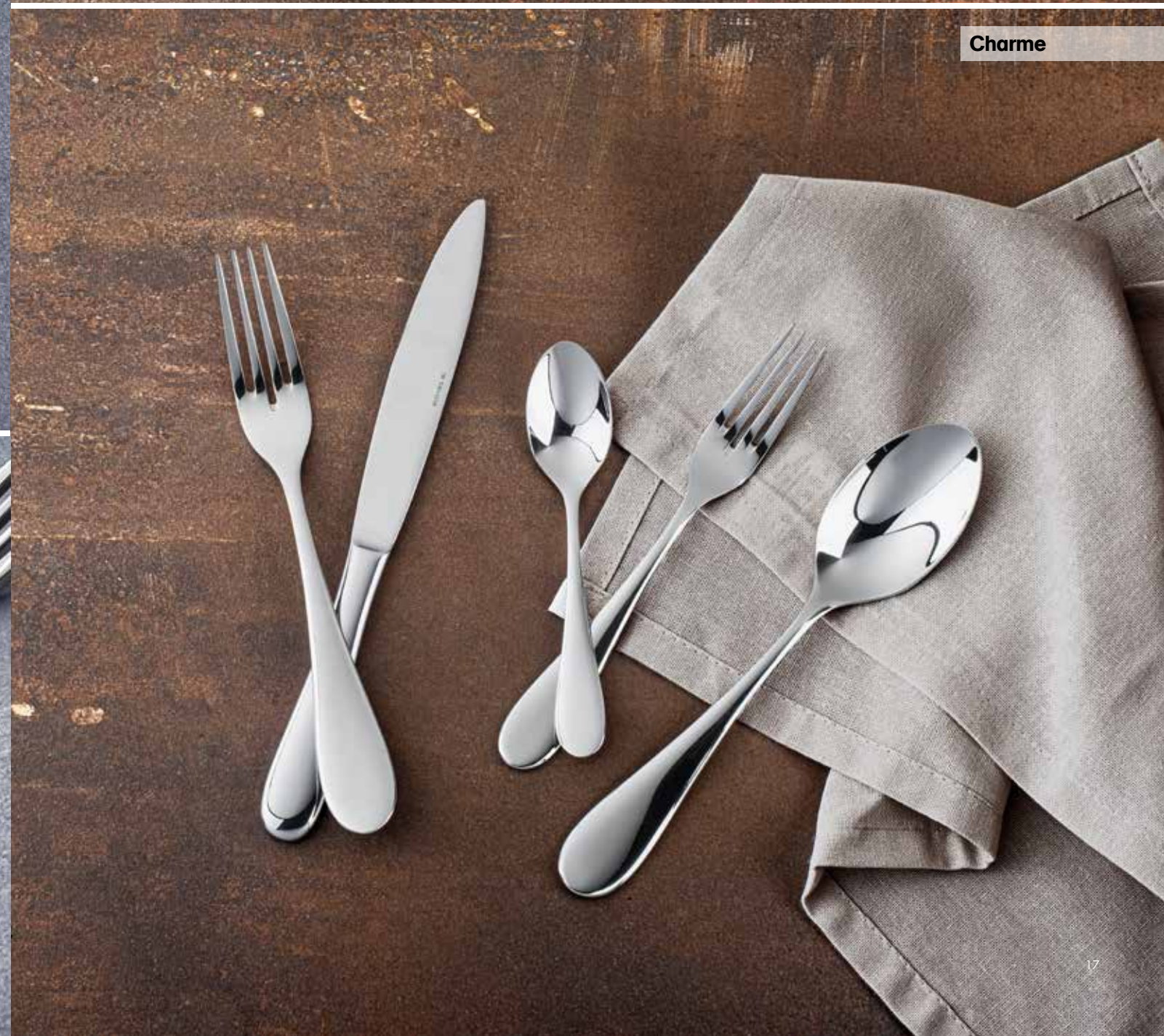


Fusion





Curva



Charme



Shape of beauty

# Rainbow

cod. 16



| LEN / THK (mm)                   |         |  |
|----------------------------------|---------|--|
| 001 - Table spoon                | 216/5   |  |
| 002 - Table fork                 | 216/5   |  |
| 003 - Table knife solid handle   | 245     |  |
| 005 - Dessert spoon              | 192/4   |  |
| 006 - Dessert fork               | 192/4   |  |
| 007 - Dessert knife solid handle | 225     |  |
| 009 - Fish fork                  | 206/5   |  |
| 010 - Fish knife                 | 238/5   |  |
| 011 - Tea spoon                  | 140/3   |  |
| 012 - Demitasse spoon            | 117/2.5 |  |
| 013 - Iced tea spoon             | 180/3   |  |
| 014 - Soup spoon                 | 180/4   |  |
| 015 - Sauce spoon                | 192/4   |  |
| 016 - Cake fork                  | 158/3   |  |
| 017 - Oyster fork                | 150/3   |  |
| 018 - Butter knife solid handle  | 200     |  |
| 021 - Steak knife solid handle   | 245     |  |
| 023 - Serving spoon              | 244/5   |  |
| 024 - Serving fork               | 244/5   |  |
| 025 - Cake server                | 260/5   |  |
| 026 - Ladle                      | 278/5   |  |
| 027 - Sauce ladle                | 184/5   |  |



Steak knife



Available versions

18/10 Stainless steel (TT mirror or TS satin finish)

Silverplated (VT mirror or VS satin finish)

Black titanium (TN mirror finish)

Venetian gold (TR mirror finish)

Gold (TO mirror finish)

Platinum champagne (TC mirror finish)

HOW TO COMPOSE THE CODE

FINISHING CODE + PATTERN CODE + ITEM CODE





The pattern!

# Première



| LEN / THK (mm)                    |         |
|-----------------------------------|---------|
| 001 - Table spoon                 | 217/4,5 |
| 002 - Table fork                  | 217/4,5 |
| 003 - Table knife solid handle    | 250     |
| 004 - Table knife hollow handle   | 250     |
| 005 - Dessert spoon               | 193/4   |
| 006 - Dessert fork                | 193/4   |
| 007 - Dessert knife solid handle  | 225     |
| 008 - Dessert knife hollow handle | 225     |
| 009 - Fish fork                   | 205/4,5 |
| 010 - Fish knife                  | 228/4,5 |
| 011 - Tea spoon                   | 143/3   |
| 012 - Demitasse spoon             | 117/2,5 |
| 013 - Lead tea spoon              | 180/3   |
| 014 - Soup spoon                  | 182/4   |
| 015 - Sauce spoon                 | 190/4   |
| 016 - Cake fork                   | 153/3   |
| 017 - Oyster fork                 | 145/3   |
| 018 - Butter knife solid handle   | 190     |
| 020 - Butter spreader             | 178/3   |
| 022 - Steak knife hollow handle   | 250/8,5 |
| 023 - Serving spoon               | 245/4,5 |
| 024 - Serving fork                | 245/4,5 |
| 025 - Cake server                 | 255/4,5 |
| 026 - Ladle                       | 278/4,5 |
| 027 - Sauce ladle                 | 174/4,5 |
| 029 - Rice spoon                  | 250/4,5 |

Steak knife, hollow handle



## Available versions

18/10 Stainless steel (TT mirror, TB brush or TTR r tro finish)

Silverplated (TS mirror finish)

Black titanium (TN mirror finish)

Venetian gold (TR mirror or TTR r tro finish)

Gold (T0 mirror or TTR0 r tro finish)

Platinum champagne (TC mirror or TTRC r tro finish)

### HOW TO COMPOSE THE CODE

FINISHING CODE + PATTERN CODE + ITEM CODE

Registered design by Giulio Sambonet 



Contemporary music

# New Wave

| LEN / THK (mm)                   |         |
|----------------------------------|---------|
| 001 - Table spoon                | 218/4   |
| 002 - Table fork                 | 215/4   |
| 003 - Table knife solid handle   | 253     |
| 005 - Dessert spoon              | 194/3,5 |
| 006 - Dessert fork               | 192/3,5 |
| 007 - Dessert knife solid handle | 228     |
| 009 - Fish fork                  | 215/4   |
| 010 - Fish knife                 | 235/4   |
| 011 - Tea spoon                  | 144/2,8 |
| 012 - Demitasse spoon            | 118/2,2 |
| 013 - Iced tea spoon             | 180/3   |
| 014 - Soup spoon                 | 178/3,5 |
| 015 - Sauce spoon                | 190/3,5 |
| 016 - Cake fork                  | 152/3   |
| 020 - Butter spreader            | 178/3   |
| 021 - Steak knife solid handle   | 250     |
| 023 - Serving spoon              | 246/4,5 |
| 024 - Serving fork               | 243/4,5 |
| 025 - Cake server                | 255/4   |
| 026 - Ladle                      | 278/5   |



### Available versions

18/10 Stainless steel (TT mirror or TS satin finish)

Silverplated (VT mirror or VS satin finish)

Black titanium (TN mirror finish)

Venetian gold (TR mirror finish)

Gold (T0 mirror finish)

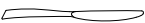
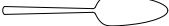
Platinum champagne (TC mirror finish)

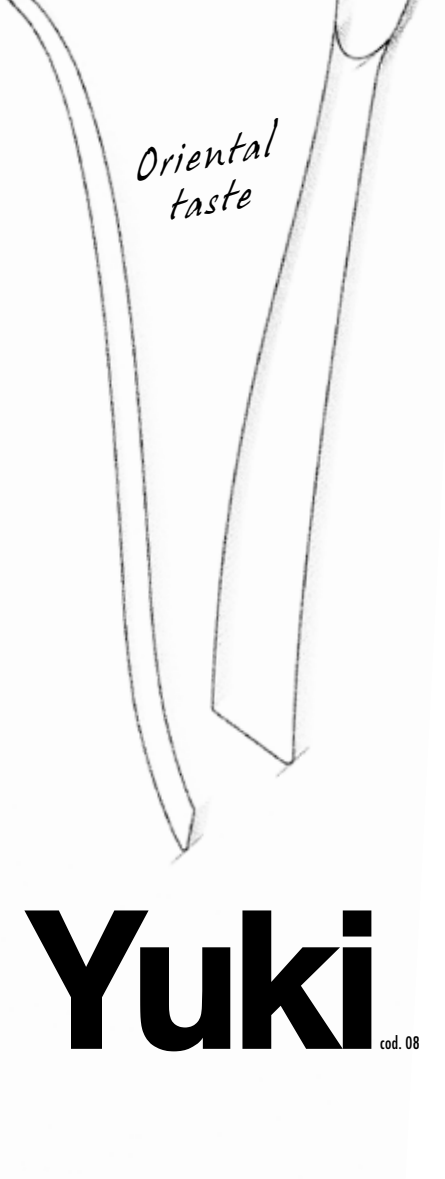
## HOW TO COMPOSE THE CODE

FINISHING CODE + PATTERN CODE + ITEM CODE

Registered design by Giulio Sambonet 



|                                                   | LEN / THK (mm) |                                                                                     |
|---------------------------------------------------|----------------|-------------------------------------------------------------------------------------|
| 001 - Table spoon                                 | 207/4,5        |    |
| 002 - Table fork                                  | 207/4,5        |    |
| 003 - Table knife solid handle                    | 235            |    |
| 005 - Dessert spoon                               | 190/4          |    |
| 006 - Dessert fork                                | 190/4          |    |
| 007 - Dessert knife solid handle                  | 216            |    |
| 009 - Fish fork                                   | 207/4,5        |    |
| 010 - Fish knife                                  | 228/4,5        |    |
| 011 - Tea spoon                                   | 143/3          |    |
| 012 - Demitasse spoon                             | 114/2,5        |    |
| 013 - Iced tea spoon                              | 180/3          |    |
| 014 - Soup spoon                                  | 181/4          |    |
| 015 - Sauce spoon                                 | 190/4          |   |
| 016 - Cake fork                                   | 151/3          |  |
| 018 - Butter knife solid handle                   | 186            |  |
| 021 - Steak knife solid handle                    | 235            |  |
| 023 - Serving spoon                               | 234/4,5        |  |
| 024 - Serving fork                                | 234/4,5        |  |
| 025 - Cake server                                 | 251/4,5        |  |
| 026 - Ladle                                       | 278/5          |  |
| 030 - Chopsticks - 2 pieces, st. st. satin finish | 230/4,8        |  |
| 031 - Chopsticks holder, st. st. mirror finish    | 50/10          |  |



Yuki<sup>cod. 08</sup>



Available versions  
18/10 Stainless steel (TT mirror or TS satin finish)  
Silverplated (VT mirror or VS satin finish)  
Black titanium (TN mirror finish)  
Venetian gold (TR mirror finish)  
Gold (TO mirror finish)  
Platinum champagne (TC mirror finish)

HOW TO COMPOSE THE CODE  
FINISHING CODE + PATTERN CODE + ITEM CODE





# Chill Out cod. 11



18/10 Stainless steel (TT mirror or TS satin finish)  
Silverplated (VT mirror or VS satin finish)

## HOW TO COMPOSE THE CODE

FINISHING CODE + PATTERN CODE + ITEM CODE





| LEN / THK (mm)                    |         |
|-----------------------------------|---------|
| 001 - Table spoon                 | 206/4,5 |
| 002 - Table fork                  | 206/4,5 |
| 003 - Table knife solid handle    | 240     |
| 004 - Table knife hollow handle   | 240     |
| 005 - Dessert spoon               | 190/4   |
| 006 - Dessert fork                | 190/4   |
| 007 - Dessert knife solid handle  | 221     |
| 008 - Dessert knife hollow handle | 221     |
| 009 - Fish fork                   | 207/4,5 |
| 010 - Fish knife                  | 228/4,5 |
| 011 - Tea spoon                   | 144/3   |
| 012 - Demitasse spoon             | 113/2,5 |
| 014 - Soup spoon                  | 186/4   |
| 015 - Sauce spoon                 | 196/4   |
| 016 - Cake fork                   | 151/3   |
| 018 - Butter knife solid handle   | 192     |
| 023 - Serving spoon               | 233/4,5 |
| 024 - Serving fork                | 233/4,5 |
| 025 - Cake server                 | 258/4,5 |
| 026 - Ladle                       | 278/4,5 |

# Urban

cod. 18

Reflejos natural



### Available versions

18/10 Stainless steel (TT mirror, TS satin or TTR r tro finish)

Silverplated (VT mirror or VS satin finish)

Venetian gold (TTRR r tro finish)

Gold (**TTR0** rетро finish)

Platinum champagne (TTRC r tro finish)

### HOW TO COMPOSE THE CODE

FINISHING CODE + PATTERN CODE + ITEM CODE





| LEN / THK (mm)                   |         |
|----------------------------------|---------|
| 001 - Table spoon                | 208/4,5 |
| 002 - Table fork                 | 208/4,5 |
| 003 - Table knife solid handle   | 240     |
| 005 - Dessert spoon              | 190/4   |
| 006 - Dessert fork               | 190/4   |
| 007 - Dessert knife solid handle | 220     |
| 009 - Fish fork                  | 190/4   |
| 010 - Fish knife                 | 206/4   |
| 011 - Tea spoon                  | 147/3   |
| 012 - Demitasse spoon            | 113/2,8 |
| 014 - Soup spoon                 | 184/4   |
| 015 - Sauce spoon                | 194/4   |
| 016 - Cake fork                  | 160/3,2 |
| 018 - Butter knife solid handle  | 186     |
| 021 - Steak knife solid handle   | 225     |
| 023 - Serving spoon              | 246/4,5 |
| 024 - Serving fork               | 244/4,5 |
| 025 - Cake server                | 250/4   |
| 026 - Ladle                      | 316/4,5 |

...harmony of Cultures

# Fusion<sup>cod. 04</sup>

cod. 04



### Available versions

18/10 Stainless steel (TT mirror or TS satin finish)

Silverplated (VT mirror or VS satin finish)

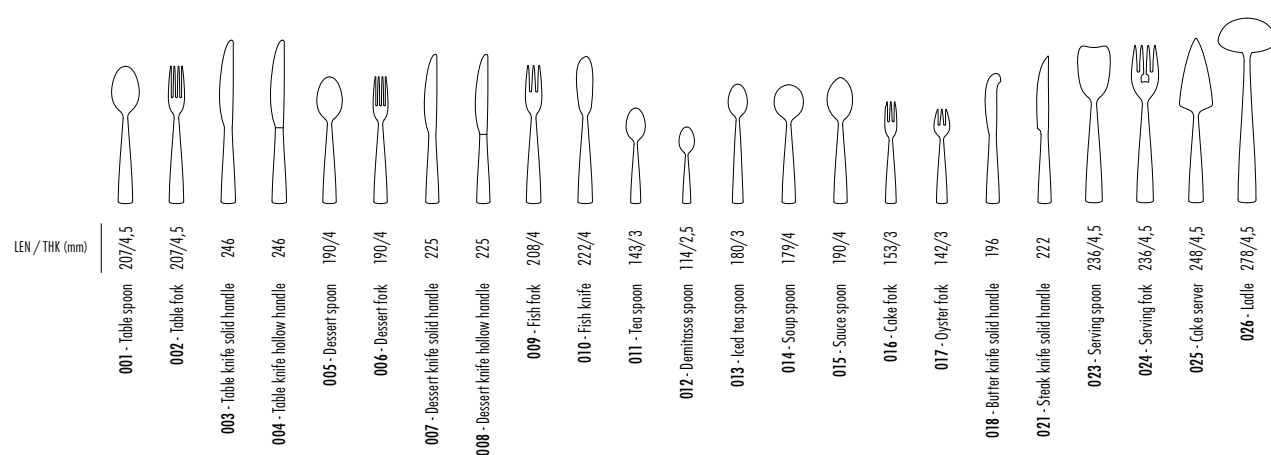
## HOW TO COMPOSE THE CODE

FINISHING CODE + PATTERN CODE + ITEM CODE





# Lounge



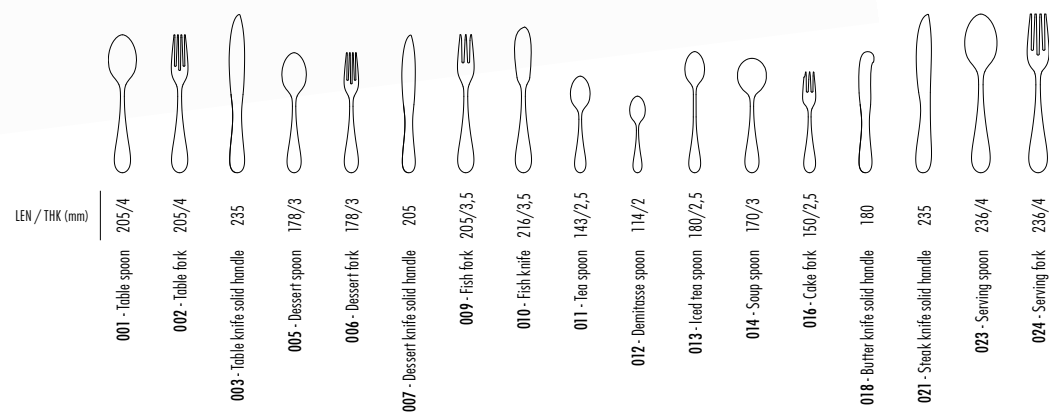
18/10 Stainless steel (**TT** mirror, **TS** satin, **TB** brush or **TTR** r tro finish)  
Silverplated (**VT** mirror or **VS** satin finish)  
Black titanium (**TN** mirror finish)  
Venetian gold (**TR** mirror or **TTR** r tro finish)  
Gold (**TO** mirror or **TTO** r tro finish)  
Platinum champagne (**TC** mirror or **TTC** r tro finish)





*Vivid elegance*

# Charme



### Available versions

18/10 Stainless steel (TT mirror, TS satin, TB brush or TTR retro finish)

Silverplated (VT mirror or VS satin finish)

Black titanium (TN mirror finish)

Venetian gold (TR mirror or TTR r tro finish)

Gold (TO mirror or TTR0 r tro finish)

Platinum champagne (TC mirror or TTRC r tro finish)



### HOW TO COMPOSE THE CODE

FINISHING CODE + PATTERN CODE + ITEM CODE



| LEN / THK (mm)                       |                                                                                     |
|--------------------------------------|-------------------------------------------------------------------------------------|
| 001 - Table spoon 210/4,5            |    |
| 002 - Table fork 208/4,5             |    |
| 003 - Table knife solid handle 226   |    |
| 005 - Dessert spoon 183/4            |    |
| 006 - Dessert fork 181/4             |    |
| 007 - Dessert knife solid handle 197 |    |
| 009 - Fish fork 208/4,5              |    |
| 010 - Fish knife 223/4,5             |    |
| 011 - Tea spoon 144/3                |    |
| 012 - Demitasse spoon 115/2,5        |    |
| 013 - Iced tea spoon 180/3           |    |
| 014 - Soup spoon 174/4               |    |
| 016 - Cake fork 151/3                |    |
| 018 - Butter knife solid handle 179  |   |
| 021 - Steak knife solid handle 238   |  |
| 023 - Serving spoon 237/4,5          |  |
| 024 - Serving fork 235/4,5           |  |

Maverick Allure

# Curva

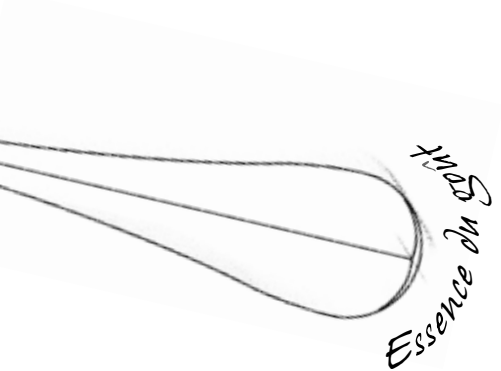
cod. 20



Available versions  
18/10 Stainless steel (TT mirror, TS satin or TB brush)  
Silverplated (VT mirror or VS satin finish)  
Black titanium (TN mirror finish)  
Venetian gold (TR mirror finish)  
Gold (TO mirror finish)  
Platinum champagne (TC mirror finish)

HOW TO COMPOSE THE CODE  
FINISHING CODE + PATTERN CODE + ITEM CODE





# Aida

cod. 19

|                                     | LEN / THK (mm) |  |
|-------------------------------------|----------------|--|
| 001 - Table spoon                   | 207/5          |  |
| 002 - Table fork                    | 207/5          |  |
| 003 - Table knife solid handle      | 250            |  |
| 003SB - Table knife solid handle    | 250            |  |
| 004 - Table knife hollow handle     | 250            |  |
| 005 - Dessert spoon                 | 189/4,5        |  |
| 006 - Dessert fork                  | 189/4,5        |  |
| 007 - Dessert knife solid handle    | 229            |  |
| 007SB - Dessert knife hollow handle | 229            |  |
| 008 - Dessert knife hollow handle   | 229            |  |
| 009 - Fish fork                     | 189/4          |  |
| 010 - Fish knife                    | 206/4          |  |
| 011 - Tea spoon                     | 143/3,5        |  |
| 012 - Demitasse spoon               | 112/2,5        |  |
| 013 - Iced tea spoon                | 180/3,5        |  |
| 014 - Soup spoon                    | 175/4          |  |
| 015 - Sauce spoon                   | 189/4          |  |
| 016 - Cake fork                     | 150/3,5        |  |
| 017 - Oyster fork                   | 139/3,5        |  |
| 021 - Steak knife solid handle      | 223            |  |
| 023 - Serving spoon                 | 234/5          |  |
| 024 - Serving fork                  | 234/5          |  |
| 025 - Cake server                   | 253/5          |  |
| 026 - Ladle                         | 277/5          |  |
| 027 - Sauce ladle                   | 173/4          |  |

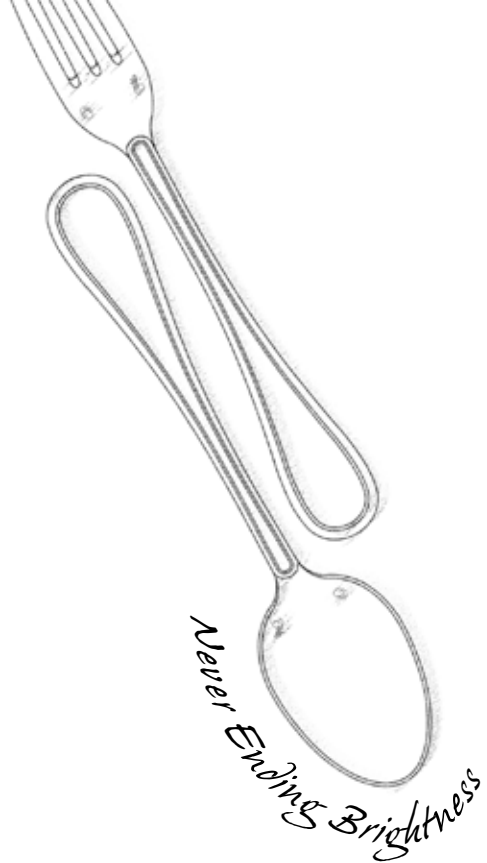


**Available versions**  
18/10 Stainless steel (**TT** mirror, **TB** brush or **TTR** rêtro finish)  
Silverplated (**VT** mirror finish)  
Black titanium (**TN** mirror finish)  
Venetian gold (**TR** rêtro finish)  
Gold (**TO** mirror or **TTRO** rêtro finish)  
Platinum champagne (**TC** mirror or **TTRC** rêtro finish)

**HOW TO COMPOSE THE CODE**  
FINISHING CODE + PATTERN CODE + ITEM CODE







# Norma

| LEN / THK (mm)                    |         |
|-----------------------------------|---------|
| 001 - Table spoon                 | 204/3.5 |
| 002 - Table fork                  | 204/3.5 |
| 003 - Table knife solid handle    | 245     |
| 004 - Table knife hollow handle   | 245     |
| 005 - Dessert spoon               | 187/3   |
| 006 - Dessert fork                | 187/3   |
| 007 - Dessert knife solid handle  | 225     |
| 008 - Dessert knife hollow handle | 225     |
| 009 - Fish fork                   | 187/3   |
| 010 - Fish knife                  | 204/3   |
| 011 - Tea spoon                   | 143/2.8 |
| 012 - Demitasse spoon             | 107/2.5 |
| 013 - Lead tea spoon              | 180/2.5 |
| 014 - Soup spoon                  | 178/3   |
| 015 - Sauce spoon                 | 190/3   |
| 016 - Cake fork                   | 149/2.8 |
| 017 - Oyster fork                 | 140/2.5 |
| 018 - Butter knife solid handle   | 184     |
| 021 - Steak knife solid handle    | 220     |
| 023 - Serving spoon               | 223/3.5 |
| 024 - Serving fork                | 223/3.5 |
| 025 - Cake server                 | 251/3.5 |
| 026 - Ladle                       | 277/3.5 |



### Available versions

18/10 Stainless steel (TT mirror finish)

Silverplated (VT mirror finish)

Black titanium (TN mirror finish)

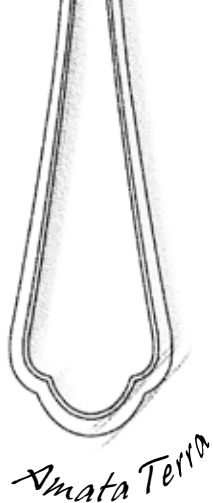
Venetian gold (TR mirror finish)

Gold (TO mirror finish)

### HOW TO COMPOSE THE CODE

FINISHING CODE + PATTERN CODE + ITEM CODE





# Tosca

cod. 02

| LEN / THK (mm) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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Available versions  
18/10 Stainless steel (TT mirror or TB brush finish)  
Silverplated (VT mirror finish)  
Platinum champagne (TC mirror finish)

HOW TO COMPOSE THE CODE  
FINISHING CODE + PATTERN CODE + ITEM CODE







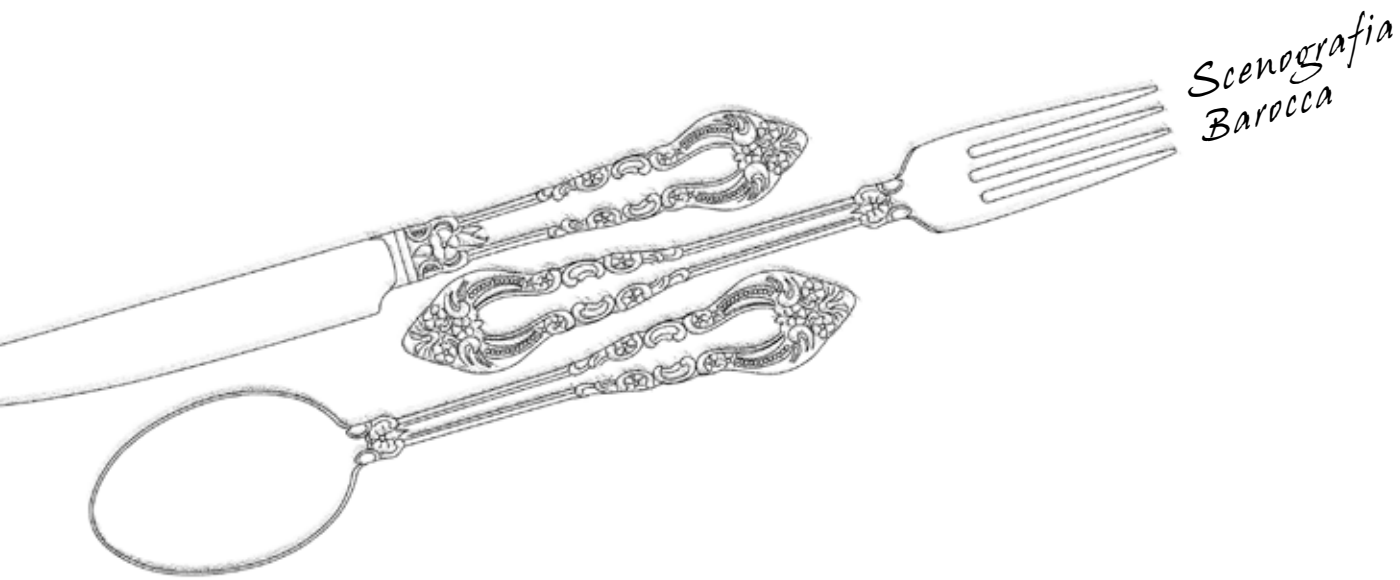
# Lucia<sup>cod. 10</sup>

LEN / THK (mm)

**Available versions**  
18/10 Stainless steel (TT mirror finish)  
Silverplated (VT mirror finish)

## HOW TO COMPOSE THE CODE





# Carmen

cod. 09

|                                                                                     |                                                                                     |                                                                                     |                                                                                     |                                                                                     |                                                                                     |                                                                                     |                                                                                     |                                                                                     |                                                                                     |                                                                                     |                                                                                      |                                                                                       |                                                                                       |                                                                                       |                                                                                       |
|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 001 - Table spoon                                                                   | 002 - Table fork                                                                    | 003 - Table knife solid handle                                                      | 005 - Dessert spoon                                                                 | 006 - Dessert fork                                                                  | 007 - Dessert knife solid handle                                                    | 009 - Fish fork                                                                     | 010 - Fish knife                                                                    | 011 - Tea spoon                                                                     | 012 - Demitasse spoon                                                               | 016 - Cake fork                                                                     | 018 - Butter knife solid handle                                                      | 023 - Serving spoon                                                                   | 024 - Serving fork                                                                    | 025 - Cake server                                                                     | 026 - Ladle                                                                           |
| 212/3                                                                               | 212/3                                                                               | 244                                                                                 | 190/2,8                                                                             | 190/2,8                                                                             | 225                                                                                 | 190/2,8                                                                             | 205/2,8                                                                             | 143/2,5                                                                             | 115/2                                                                               | 157/2,5                                                                             | 205                                                                                  | 222/3                                                                                 | 222/3                                                                                 | 248/3                                                                                 | 282/3                                                                                 |



- Available versions
- 18/10 Stainless steel (TT mirror finish)
  - Silverplated (VT mirror finish)
  - Black titanium (TN mirror finish)
  - Venetian gold (TR mirror finish)
  - Gold (TO mirror finish)
  - Platinum champagne (TC mirror finish)

HOW TO COMPOSE THE CODE  
FINISHING CODE + PATTERN CODE + ITEM CODE





SIGNATURE  
ESSENTIALS  
by LA TAVOLA

Serving  
items



Punch ladle | 40 cm  
18/10 st. st. TT14056 - Silverplated VT14056



Yogurt ladle | 26,5 cm  
18/10 st. st. TT14058 - Silverplated VT14058



Carving knife | 37 cm  
18/10 st. st. TT14050 - Silverplated VT14050



Carving fork | 30 cm  
18/10 st. st. TT14051 - Silverplated VT14051



Serrated cake server | 28,5 cm  
18/10 st. st. TT14052 - Silverplated VT14052



Bread knife | 33 cm  
18/10 st. st. TT14053 - Silverplated VT14053



Serving buffet fork | 33 cm  
18/10 st. st. TT14054 - Silverplated VT14054



Serving buffet spoon | 33 cm  
18/10 st. st. TT14054 - Silverplated VT14054



Cake knife | 33 cm  
18/10 st. st. TT14057 - Silverplated VT14057





**Première**  
Black, Venetian Gold and Gold



**Lounge**  
Black and Venetian Gold



**Rainbow**  
Platinum Champagne



**Carmen**  
Black and Gold



**Yuki**  
Black, Venetian Gold and Gold





# Rétro by La Tavola

The newest addition to the La Tavola flatware family is Rétro, the key to designing a tabletop ambiance with a touch of retro style that is warm and inviting for guests.

In addition to stainless steel, Rétro is also available in our three signature titanium and PVD finishes - Gold, Venetian Gold and Platinum Champagne.







● 18 / 10 st. st. (Mirror finish)

● 18 / 10 st. st. (Satin finish)

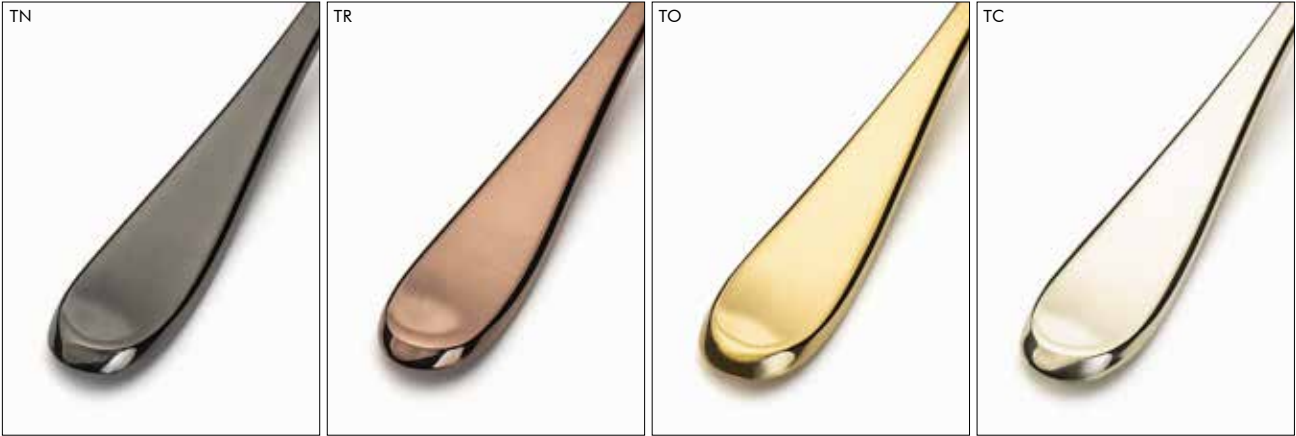
● 18 / 10 st. st. (Brush finish)



● 18 / 10 st. st. (Rétro finish)

● Silverplated (Mirror finish)

● Silverplated (Satin finish)



● Black titanium (Mirror finish)

● Venetian gold (Mirror finish)

● Gold (Mirror finish)

● Platinum champagne (Mirror finish)



● Venetian gold (Rétro finish)

● Gold (Rétro finish)

● Platinum champagne (Rétro finish)

# Finishings and materials

Made of durable and top-quality stainless steel, the flatware collections designed by La Tavola are naturally crafted for lasting. Creating beautiful pieces of cutlery is an art, and we have been doing it for generations: choosing our flatware means relying on our expertise.

The signature stainless steel flatware collections by La Tavola come in Mirror, Brush and Satin finish: three simple twists that effortlessly add value to each line. To satisfy the search for a sophisticated yet timeless allure, we keep providing customers with classic Silver-plated pieces of cutlery available in Satin finish or plain mirror finish.

Communicate your style and firm personality with the Titanium and PVD coating applied on our flatware lines: Gold for a bold presentation, Black for a detail-oriented style, Venetian Gold for everlasting romance and Platinum Champagne for unprecedented elegance. A touch of unicity that won't remain unnoticed.

Our quality Rétro finish is the vintage detail that will turn any room into a cozy place to be: old but gold. A polished European-style cutlery that won't cease to amaze; have them Titanium and PVD coated in Venetian Gold, Platinum Champagne, Gold or classic stainless steel.

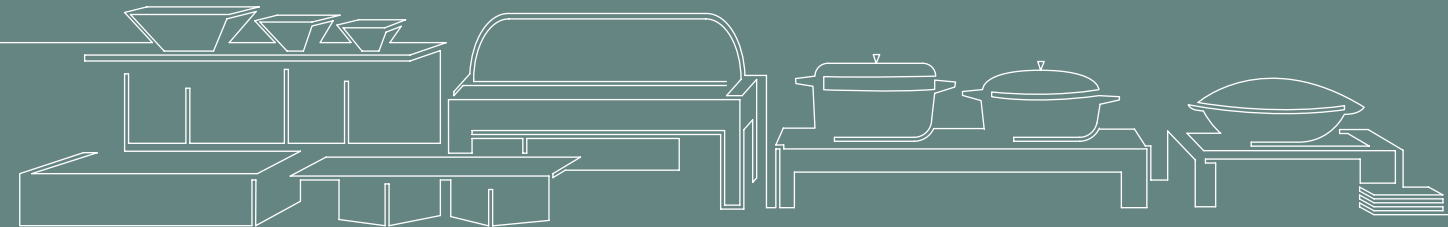


# Buffetware

*Wonderbuffet*  
by **la tavola**

La Tavola's Wonderbuffet® collection is the most complete offering for the modern Hotelier.

La Tavola's products incorporate a keen awareness of fluid trends and design styles, whilst making sure to always deliver above operator's expectations in terms of functionality.





LA TAVOLA'S ITEMS ARE PROUDLY MADE  
IN ITALY WITH THE BEST RAW MATERIALS  
AND THE LATEST TECHNOLOGY





## MODERN BUFFETWARE FOR THE MODERN HOTELIER

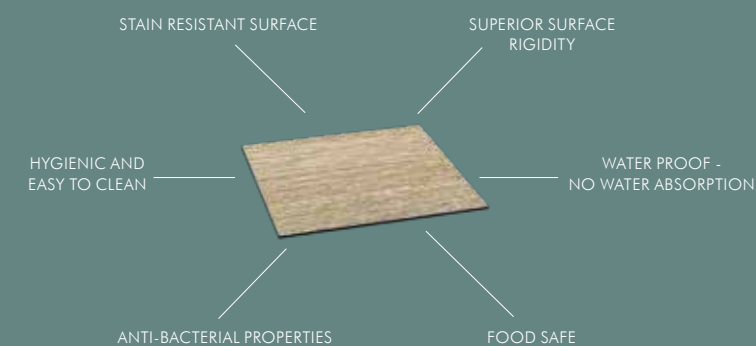




## THE BEAUTY OF HPL



High Pressure Laminate (HPL) is a durable and high-performing material, which is presented in many different stunning finishes



HPL is a high-performing material, durable and lightweight, ideal for the intensive use which is typical in the foodservice industry.



la tavola®

# Warm-holding Cold-holding Cooking

Functional solutions for ever-changing needs.

One shared goal: to provide modern hoteliers with an accurate selection of adaptable, performing and qualitatively superior design solutions for their buffets.





■ Magic Chafer

The patented Humidity Control System® makes it ideal for serving any type of food

- » **FOR INDUCTION**
- » Condensation recovery system
- » Stainless steel 18/10 cover and mechanical hinges
- » Opens to 90°
- » Cast aluminium water pan with 5 compartments



MAGIC CHAFER  
for induction

L 49 W 46 H 16 cm

2/3 GN

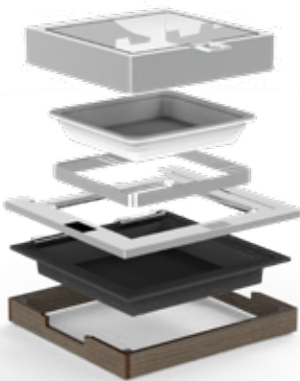
It's recommended to use with  
a power source ≥ 1000 W



Anti-sliding base - st. st. finish

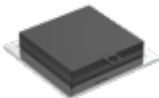


Anti-sliding base - HPL finish

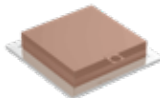


COVER

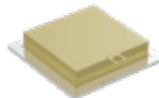
Magic Chafer is available with or without glass top and in 4 different premium finishes.



Black Titanium



Venetian Gold



Gold



Platinum Champagne

PORCELAIN  
FOOD PANS



2/3 GN  
1/3 GN

STANDARD FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.
- Silverplated

LUXURY FINISHES (Cover only)

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu







■ Magic Chafer with stand

The patented Humidity Control System® makes it ideal for serving any type of food

- » GEL FUEL, ELECTRIC
- » Stainless steel 18/10 cover and mechanical hinges
- » Cast aluminium water pan with 5 compartments
- » Condensation recovery system
- » Opens to 90°



MAGIC CHAFER  
WITH ST. ST. STAND  
electric or for fuel burner  
L 49 W 46 H 26,5 cm  
2/3 GN  
700 W | gel fuel

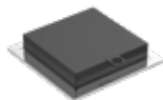


MAGIC CHAFER  
WITH HPL STAND  
electric or for fuel burner  
L 49 W 46 H 26,5 cm  
2/3 GN  
700 W | gel fuel

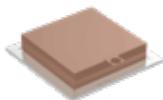


COVER

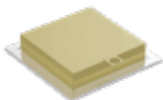
Magic Chafer w/stand is available with or without glass top and in 4 different premium finishes



Black Titanium



Venetian Gold



Gold



Platinum Champagne

PORCELAIN  
FOOD PANS



2/3 GN  
1/3 GN

STANDARD FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.
- Silverplated

LUXURY FINISHES (Cover only)

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

# Magic Chafer®

The revolution in chafing dishes

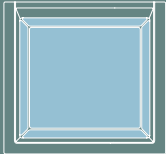
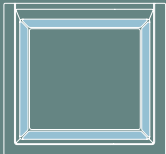
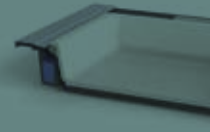
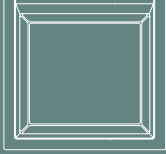


The Magic Chafer is the only chafing dish on the market that provides a scientifically precise Humidity Control System

# Humidity Control System®

Thanks to its HCS® patented Water Pan, the Magic Chafer® provides the exact amount of steam necessary for any given dish. The HCS® Water Pan is divided into 5 compartments, a large central one and 4 smaller ones. By filling all, some, or none of them, you will be able to control the amount of steam generated by your Magic Chafer®.

Different dishes require different levels of humidity to maintain their taste, freshness and texture for longer.

| TYPE OF FOOD                                                                          |                                                            | HUMIDITY REQUIRED                                                                                      | HCS® WATER PAN FILLING OPTIONS                                                        |                                                                                       | Steam production / water consumption per hour at 75°C |
|---------------------------------------------------------------------------------------|------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|-------------------------------------------------------|
|  | Rice, steamed vegetables and fish, etc                     |  High Humidity    |  |  | 50 cl /h<br>500 g /h                                  |
|  | Stewed meat, fish, vegetables with any type of sauce, etc  |  Limited Humidity |  |  | 26 cl /h<br>260 g /h                                  |
|  | Roasted and broiled meats, fried food, baked potatoes, etc |  No Humidity      |  |  | 0 cl /h<br>0 g /h                                     |



■ Oyster Chafer

Ideal for main dishes and starches

- » **FOR INDUCTION, GEL FUEL, ELECTRIC**
- » Stainless steel 18/10 and ferro-magnetic stainless steel
- » Opens to 100°
- » Stainless steel 18/10 mechanical hinge
- » Condensation recovery system
- » Cover with perforation to release excess steam
- » Food pans are available with or without partition
- » Easy to remove and replace during service
- » Can be used in dry/semi-dry mode



OYSTER CHAFER  
for induction  
L 45,5 W 40 H 13,5 cm



OYSTER CHAFER  
WITH STAND  
for fuel burner  
L 45,5 W 40 H 25,5 cm  
🔥 gel fuel



OYSTER CHAFER  
WITH STAND  
electric  
L 45,5 W 40 H 25,5 cm  
🔌 400 W



DRY DISK



PATENTED!  
For use of the Oyster Chafer  
in Dry Mode

PORCELAIN FOOD PANS  
Ø 36 cm



1/1



1/1  
with partition

STANDARD FINISH

- Mirror finish 18/10 st. st.
- Silverplated

LUXURY FINISHES (Cover only)

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

Wonder Chafer

Ideal for main dishes and starches

- » **ELECTRIC, GEL FUEL**
- » Steam collection rim around the cover for condensation recovery
- » Microcast or polyethylene feet to prevent scratching of counter tops
- » The cover, food pans and water pans are removable for ease of operation and maintenance
- » Both stainless steel and porcelain food pans are available
- » Oblong and Round Wonder Chafers open to 170°



Classic Chafers

Ideal for main dishes and starches

- » **GEL FUEL, ELECTRIC**
- » Usable with a wide range of food pans of different sizes in 18/10 stainless steel and porcelain
- » The self-bearing structure of the water pan has enabled the realization of a chafer with a reduced number of components
- » Steam collection rim around the outer edges prevents condensation on food when the cover is closed
- » Cover opens up to 170°
- » The cover can be easily removed to facilitate clean-up



WONDER CHAFER  
OBLONG

L 70 W 48,5 H 42 cm

700 W | gel fuel



WONDER CHAFER  
ROUND

L 55 W 52 H 47 cm

500 W | gel fuel



SOUP STATION  
OBLONG

L 70 L 48,5 H 42 cm

700 W | gel fuel



SOUP STATION  
ROUND

L 55 W 52 H 45 cm

500 W | gel fuel



OUZI CHAFER

L 92 W 92 H 63 cm

700 W | gel fuel

STANDARD FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.
- Silverplated

LUXURY FINISHES

(Legs and handles only)

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

PORCELAIN FOOD PANS

- |        |                 |
|--------|-----------------|
| 1/1 GN | 1/1             |
| 1/2 GN | 1/1 w/partition |
| 1/3 GN | Ø 38 cm         |
| 2/3 GN |                 |

ST. ST. FOOD PANS

- |        |         |                 |
|--------|---------|-----------------|
| 1/1 GN | 1/1     | Ø 70 cm         |
| 1/2 GN | Ø 38 cm | for Ouzi Chafer |
| 1/3 GN |         |                 |
| 2/3 GN |         |                 |

SOUP TUREEN

- |           |
|-----------|
| Ø 24      |
| H 23,5 cm |
| Ø 30      |
| H 27 cm   |



CLASSIC  
CHAFING DISH  
OBLONG

L 73,5 W 45 H 42,5 cm

700 W | gel fuel



CLASSIC  
CHAFING DISH  
ROUND

L 61,5 W 49 H 45,5 cm

500 W | gel fuel



CLASSIC  
SOUP STATION  
OBLONG

L 73,5 W 37 H 42 cm

700 W | gel fuel



CLASSIC  
SOUP STATION  
SINGLE

L 61 W 49 H 45 cm

500 W | gel fuel

STANDARD FINISH

Stainless steel 18/10

- Mirror finish 18/10 st. st.

LUXURY FINISHES

- Silverplated
- Mirror finish 18/10 st. st.
- Brass\*
- Silverplated
- Brass\*

\* Only legs and handles in brass

PORCELAIN FOOD PANS

- |        |         |             |
|--------|---------|-------------|
| 1/1 GN | 1/1     | 1/1         |
| 2/3 GN | Ø 38 cm | w/partition |
| 1/2 GN |         | Ø 38 cm     |
| 1/3 GN |         |             |

ST. ST. FOOD PANS

- |        |         |     |
|--------|---------|-----|
| 1/1 GN | 1/1     | 1/2 |
| 2/3 GN | Ø 38 cm |     |
| 1/2 GN |         |     |
| 1/3 GN |         |     |
| 1/4 GN |         |     |

SOUP TUREEN

- |           |
|-----------|
| Ø 24      |
| H 23,5 cm |
| Ø 30      |
| H 27 cm   |



■ Warming Plate

Ideal for any type of food

- » **ELECTRIC**  
» Warm-Holding unit suitable for containers of any material  
» Digital display with temperature control and feedback
- » Black Schott Ceran® glass  
» Transparent PETG cover with INOX frame  
» Scratch resistant surface



**WARMING PLATE**  
L 61,2 W 43,2 H 11 cm  
1/1 GN  
⚡ 675 W

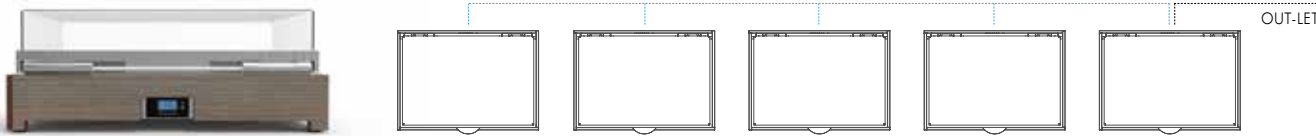
L 78,2 W 43,2 H 11 cm  
1/1+1/3 GN  
⚡ 900 W



**WARMING PLATE WITH COVER**  
L 61,2 W 43,2 H 23,6 cm  
1/1 GN  
⚡ 675 W

L 78,2 W 43,2 H 23,6 cm  
1/1+1/3 GN  
⚡ 900 W

CHAIN LINK SYSTEM: Up to 5 products (1/1 GN) | Up to 4 products (1/1+1/3 GN)



PORCELAIN FOOD PANS



1/1 GN  
1/2 GN  
1/3 GN  
2/3 GN

COCOTTES



TAJINE



STONE BACON TRAYS



L 16 W 53 H 2,5 cm

HPL FINISHES

|             |             |
|-------------|-------------|
| Arctic Wood | Calacatta   |
| Light Brown | Travertine  |
| Walnut      | Magma       |
| Colonial    | Lava Stone  |
| Brown Shell | Noir Absolu |







## ■ Carving Station

Presentation and carving of roasts and various grilled meats

- » **ELECTRIC**
- » Removable black granite top
- » Excess liquid collection system with recovery tank
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Maximum temperature up to 90° C (as measured on the granite top)



**CARVING STATION**  
WITH HEAT LAMP

L 59,6 W 59,6 H 46 cm  
⚡ 500 W



**CARVING STATION**  
PRO

L 74 W 53 H 13 cm  
1/1 GN  
⚡ 2x 700 W



1-2 HEAT LAMPS  
for Carving Station Pro  
W 27 L 20 H 70 cm  
⚡ 250 W (each lamp)

### ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

### HPL FINISHES

Only for Carving Station Pro

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu



Carving Station Pro - Recovery tank



## ■ Warming Tray

Bread, pizza & focaccia, croissants and warm desserts

- » **ELECTRIC**
- » 50°C maximum heating
- » 1/1 GN size
- » Can be used with La Tavola's Display Trays, with or without cover



**WARMING TRAY**

L 54 W 33 H 4 cm  
1/1 GN  
⚡ 40 W



A Warming Tray is made to measure  
to fit within a La Tavola's Display Trays

### STANDARD FINISH

Stainless steel 18/10

- New Ice finish 18/10 st. st.



Available with Low and High  
**Display Trays**, with or without  
transparent cover







■ Dry Chafer

Ideal for deep fried food, tempura, roasts, baked or grilled vegetables

» FOR INDUCTION

- » Uniform temperature distribution
- » Two mechanical hinges

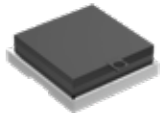
- » Works with non-induction-ready ceramic food pans
- » Induction plate not included



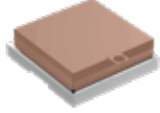
**DRY CHAFER**  
for induction  
WITH GLASS COVER  
L 40,5 W 40,5 H 15 cm  
2/3 GN



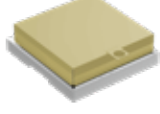
**DRY CHAFER**  
for induction  
WITH ST. ST COVER  
L 40,5 W 40,5 H 15 cm  
2/3 GN



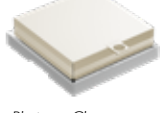
Black Titanium



Venetian Gold



Gold



Platinum Champagne

ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

LUXURY FINISHES (Cover only)

- Silverplated
- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

PORCELAIN  
FOOD PANS



1/3 GN  
2/3 GN



■ Mini Chafer

Ideal for sauces

» Heat source: GEL FUEL



**MINI CHAFER**  
for fuel burner  
L 22 W 21 H 11 cm  
gel fuel



**DUAL MINI CHAFER**  
for fuel burner  
L 49 W 29 H 11 cm  
gel fuel



Cover holder  
L 15 W 15 H 21 cm



Soup ladle holder  
L 15 W 15 H 21 cm



**COCOTTES**  
Ø 18 cm

Black      Graphite Grey      Cherry

ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu



■ Induction Warming Top

Ideal for chafer and any induction compatible pan or container

- » **INDUCTION**  
 » Temperature range: 104-203 °F / 40-95 °C
- » Temperature management with 12 levels of setting  
 » Black Schott Ceran® glass

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

Examples of induction compatible pan or container available



INDUCTION  
WARMING TOP

L 39 W 39 H 11 cm

300 W

2/3 GN



DUAL INDUCTION  
WARMING TOP

L 62 W 39 H 11 cm

600 W

1/1 GN



■ Multi Point Induction Warming Plate

Ideal for chafer and any induction compatible pan or container

- » **INDUCTION**  
 » Temperature range: 122-212 °F / 50-100 °C  
 » Temperature displayed on digital display underneath Ceran glass
- » "No pan no heat" technology for minimal energy wastage  
 » Suitable for use with up to 4 induction-ready containers  
 » Multi-point induction area 80 x 34 cm

ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

Examples of induction compatible pan or container available



Oyster Chafer



Cocottes



Ceramic Tajine



MULTI POINT INDUCTION  
WARMING PLATE

L 93,8 W 47,7 H 12,3 cm

1500 W





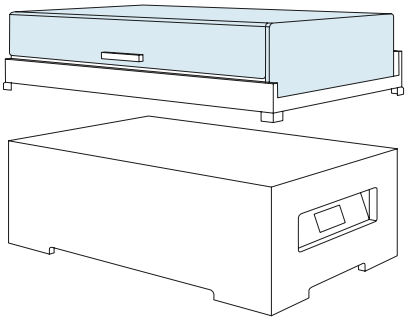
Hot&Cold Plate

Ideal for cold and warm holding of finger food and plated dishes

- » **ELECTRIC**
- » Temperature range:
  - » 90 °C / 194 °F
  - » -5 °C / 23 °F
- » Digital temperature control and feedback
- » Stainless Steel structure with HPL panels
- » Removable cover (optional)



**HOT&COLD PLATE**  
L 57,2 W 37,2 H 20 cm  
1/1 GN  
800 W



Removable cover is an optional additional component that can be easily placed and removed.



PORCELAIN  
FOOD PANS



1/1 GN  
1/2 GN  
1/3 GN  
2/3 GN

COCOTTES & TAJINE



Black



Cherry



Graphite Grey



Ceramic Tajine

HPL FINISHES

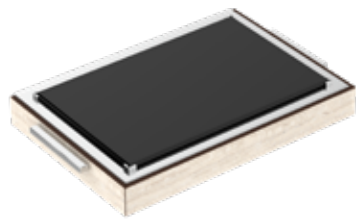
- |             |             |
|-------------|-------------|
| Arctic Wood | Calacatta   |
| Light Brown | Travertine  |
| Walnut      | Magma       |
| Colonial    | Lava Stone  |
| Brown Shell | Noir Absolu |



## Cooling Plate

Ideal for cold finger food, cold cuts, sushi, fruit & salads, cold dips

- » **EUTECTIC** cooling
- » The Eutectic Cooling Plate is a versatile platform that can be easily adapted for different purposes
- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 5 hours
- » Place the eutectic unit in a freezer at -18°, for 18 hours before use
- » Also available with transparent PETG cover reinforced with st.st. frame



### COOLING PLATE

L 71 W 46,4 H 9 cm

1/1 GN

L 85 W 54 H 9 cm

1/1+1/3 GN



### COOLING PLATE WITH COVER

L 71 W 48,3 H 20,7 cm

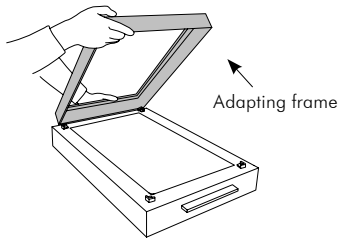
1/1 GN

L 85 W 55,5 H 20,7 cm

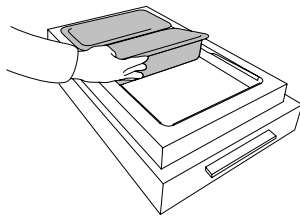
1/1+1/3 GN

#### INTERCHANGEABLE USE

Set-up can be changed with ease from one functionality to the other



Adapting frame



Adapting Frame



For Food Pans

#### GLASSES



1/1 GN  
1/1+1/3 GN

#### PORCELAIN FOOD PANS



1/1 GN  
1/2 GN  
1/3 GN  
2/3 GN

#### JAPANESE BOWL



Ø 11  
H 6,5 cm  
0,2 lt.

#### ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

#### HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu







## ■ Chill-it Cooling System

Ideal for ice-cream and sorbet

- » **EUTECTIC** cooling technology - no ice or electricity required
- » Stackable, double walled Chill-It pans containing food safe gel
- » Chill-It food pans release cold for up to 4 hours
- » Also available with transparent PETG cover reinforced with st.st. frame



CHILL-IT  
COOLING SYSTEM  
L 60 W 40 H 17 cm  
1/1 GN



CHILL-IT  
COOLING SYSTEM  
WITH COVER  
L 60 W 40 H 23 cm  
1/1 GN

### ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

### HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

CHILL-IT PANS  
1/3 GN 1/3 GN w/partition 1/2 GN  
(also available with transparent cover)



## ■ Cold Well

Ideal for fruits, salads, cold dips, yoghurt, bircher muesli

- » **EUTECTIC** cooling
- » Eutectic plate releases cold for up to 5 hours
- » H 10 cm food pans available for high food volume capacity
- » Transparent PETG cover reinforced with st.st. frame
- » Easily replaceable transparent cover



COLD WELL  
L 71 W 48,3 H 24 cm  
1/1 GN  
L 85 W 55,5 H 24 cm  
1/1+1/3 GN

### ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

### HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

PORCELAIN  
FOOD PANS



H 10 cm  
1/2 GN  
1/3 GN  
2/3 GN  
H 6,5 cm  
1/1 GN  
1/2 GN  
1/3 GN  
2/3 GN





### Cooling Tray

Ideal for cold finger food, cold cuts, sushi

- » **EUTECTIC** cooling technology - no ice or electricity required
- » Stainless steel 18/10 mirror finish base
- » Eutectic plate releases cold for up to 4 hours
- » Can be used with La Tavola's Display Trays, with or without cover



Oblong  
**COOLING TRAY**  
L 55 W 34 H 4,8 cm  
1/1 GN



A Cooling Tray is made to fit within a La Tavola's Display Trays

ST.ST. FINISHES

- New Ice finish 18/10 st. st.



Available with Low and High  
**Display Trays**, with or without  
transparent cover



### Oyster & Fruit de mer Display

Ideal for food-on-ice concept, oysters and raw seafood

- » HPL finish walls
- » Walls are also available in stainless steel "New Ice" 18/10
- » Polycarbonate ice container with st. st. drainer



Oyster & Fruit de mer  
**DISPLAY**  
L 64,5 W 53 H 23 cm  
2/1 GN

ST.ST. FINISHES

- 18/10 st. st. New Ice

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

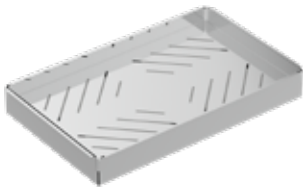




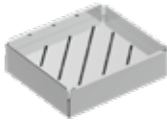
■ Pot and Butter Cooler

Ideal for yogurt and butter

- » **EUTECTIC** cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 4 hours
- » Stainless steel 18/10 mirror finish base



**POT COOLER**  
L 55 W 34 H 6,8 cm  
1/1 GN



**BUTTER COOLER**  
L 21 W 18,5 H 5,5 cm

- ST.ST. FINISHES
- Mirror finish 18/10 st. st.

Pot Cooler is available with Low and High **Display Trays**, with or without transparent cover



■ Bowls Holder

Ideal for yogurt, muesli, fresh cheese, cold dips

- » **EUTECTIC** cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 4 hours
- » Stainless steel 18/10 mirror finish base
- » Glass bowls with methacrylic cover and opening
- » Can be used with La Tavola's Display Trays



**BOWLS HOLDER**  
L 56,5 W 36 H 8,1 cm  
1/1 GN



Bowls Holder is made to measure to fit within a La Tavola's Display Trays

- ST.ST. FINISHES
- Mirror finish 18/10 st. st.



GLASS BOWL  
w/ methacrylic cover  
with hinge  
Ø 23,5 (with cover)  
Ø 22,5 (without cover)

■ Cold Drinks

Ideal for fruit juice and cold beverage

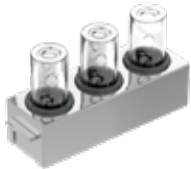
- » **EUTECTIC** cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 4 hours
- » Stainless steel 18/10 mirror finish base



- ST.ST. FINISHES
- Mirror finish 18/10 st. st.



**COLD DRINKS**  
Eutectic Set  
6 pcs.  
L 46,4 W 37 H 12,6 cm



**COLD DRINKS**  
Eutectic Set  
3 pcs.  
L 46,4 W 18,5 H 12,6 cm



GLASS JUG 1 Lt.  
WITH TRANSPARENT CAP  
Ø 9 h 23

■ Wok station

- »  INDUCTION POWERED
- » Cooking area: Ø 31 cm
- » Pan size: Ø 36 cm
- » Digital controls for regulation of temperature and other settings
- » Automatic safety switch-off function
- » Booster function for quick heating
- » Timer function



**WOK**  
L 62 W 49 H 20 cm  
 3700 W  
 2700 W

■ Cooking station

- »  INDUCTION POWERED
- » Cooking areas:  
Ø 145  1400 W / 1100 W  
Ø 210  2300 W / 1600 W
- » All power ( 3700 W / 2700 W) can be directed on one large pan
- » Automatic safety switch-off function
- » Booster function for quick heating
- » Timer function



**DUAL COOKING PLATE**  
L 62 W 49 H 13 cm  
 3700 W  
 2700 W

■ Grill Teppanyaki station

- »  INDUCTION POWERED
- » Cooking area: L 30 W 47 cm  
 3700 W (1400 W + 2300 W)  
 2700 W (1100 W + 1600 W)
- » Booster function for quick heating
- » Timer function



**GRILL/TEPPANYAKI**  
L 62 W 49 H 13 cm  
 3700 W  
 2700 W

Touch screen control panel with 9 power settings, safety lock and timer function.  
Activate commands with a simple touch and get feedback by control lights.  
Power levels (1-9) can be switched by sliding a finger on the "slider" or by pressing your finger directly on the chosen level.



HPL FINISHES

- |                                                                                                 |                                                                                              |                                                                                                 |                                                                                                |                                                                                                   |
|-------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------|
|  Arctic Wood |  Walnut   |  Brown Shell |  Travertine |  Lava Stone  |
|  Light Brown |  Colonial |  Calacatta   |  Magma      |  Noir Absolu |





la tavola®

# Market displays

Modern and elegant complements to a sophisticated interior  
decoration.



la tavola®





MARKET STAND

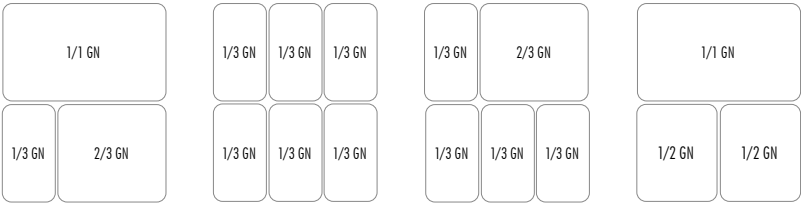
L 60 W 72 H 26 cm



MINI MARKET STAND

L 60 W 40 H 18 cm

Some examples of configurations available



PORCELAIN FOOD PANS  
1/1GN 1/2GN 2/3GN  
1/3GN 2/4GN



White



Cherry



Black

PORCELAIN FOOD PANS  
1/1 GN 1/2 GN 1/3 GN



Green



Grey



Chalk



FLOWER POTS

L 60 W 72 H 26 cm  
30 bowls capacity



MINI FLOWER POTS

L 60 W 40 H 18 cm  
15 bowls capacity

CERAMIC JAPANESE BOWLS  
Ø 11 H 6,5 cm 0,2 lt



White



Cherry



Black



PREMIUM QUALITY  
CERAMIC BOWLS  
Ø 24 H 9 cm 2 lt



White



Cherry



Black



FLYOVER

L 54 W 47 H 11 cm  
3 bowls capacity

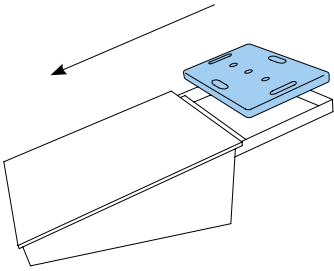


THE TREE RISER

L 60 W 60 H 40 cm

FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu



Cooling System

The hidden eutectic plate is placed in a st. st. tray underneath the bowls / food pans

FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu





2-LEVEL DISPLAY  
L 60 W 40 H 51 cm



3-LEVEL DISPLAY  
L 60 W 40 H 76 cm

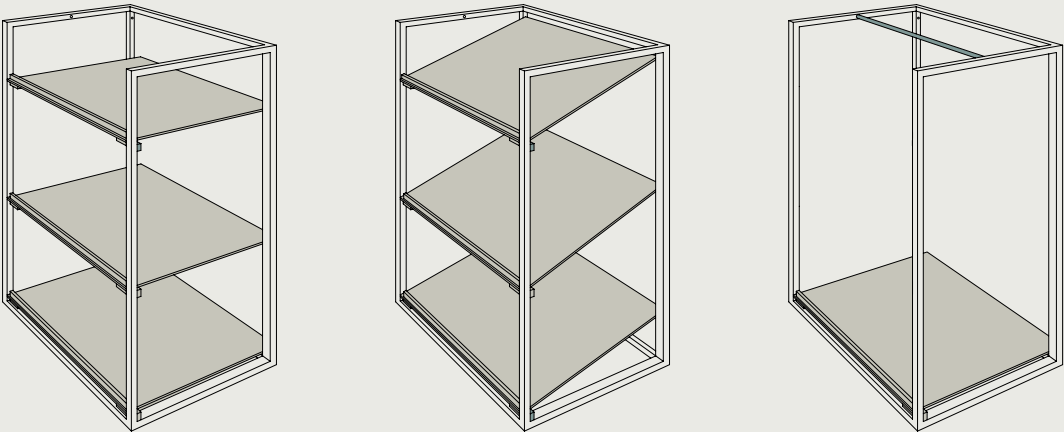
Multi-level Displays

STRUCTURE FINISHES

- St. st. satin finish
- Powder coating black
- Powder coating copper/bronze
- Powder coating gold

HPL FINISHES

- Arctic Wood
- Walnut
- Brown Shell
- Travertine
- Lava Stone
- Light Brown
- Colonial
- Calacatta
- Magma
- Noir Absolu



Each level can be easily reclined or removed according to the display requirements.  
Simply remove the two upper levels and place the bar in the middle to use it as a hanger for a dynamic display setup.





MARKET BOX LARGE  
L 53 W 33 H 10 cm



MARKET BOX SMALL  
L 33 W 33 H 10 cm



MARKET BOX LARGE  
WITH 6 PARTITION  
L 53 W 33 H 10 cm



MARKET BOX SMALL  
WITH 4 PARTITION  
L 33 W 33 H 10 cm



MARKET TRAY LARGE  
L 53 W 33 H 7 cm



MARKET TRAY LARGE  
WITH 7 PARTITION  
L 53 W 33 H 7 cm

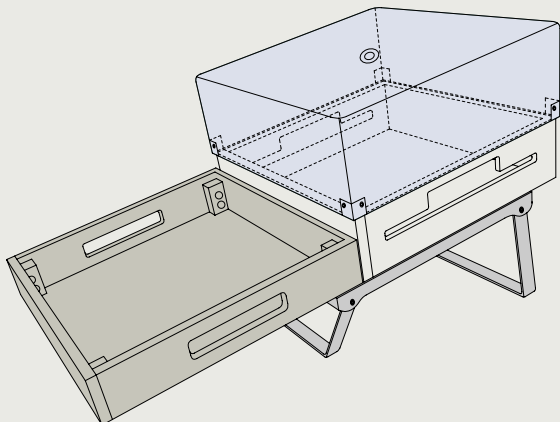


MARKET TRAY LARGE  
WITH 4 PARTITION  
L 53 W 33 H 7 cm

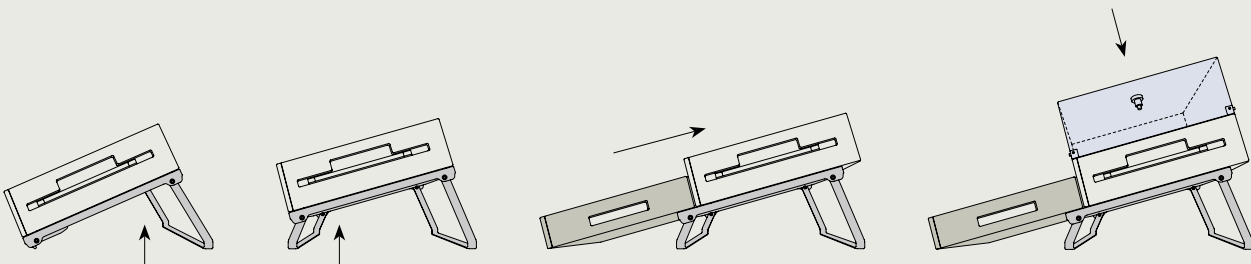


MARKET TRAY SMALL  
L 33 W 33 H 7 cm

# Market Boxes and Trays



Combine the  
elements  
to create a  
display setup  
that satisfies  
your needs.



The adaptable boxes and trays are designed to allow for maximum freedom of movement:  
deploy the stand and adjust its legs to create different display combinations and place the  
trays and boxes on top or half-hooked.

Come with or without cover, each piece can transform as your service demands do.



## TRANSPARENT PETG COVERS



For large Market box/tray  
L 54 W 34 H 7 cm



For small Market box/tray  
L 34 W 34 H 7 cm

## BOX/TRAY SUPPORT



For large Market box/tray  
L 53 W 34 H 16,5 cm



For small Market box/tray  
L 33 W 34 H 16,5 cm

## FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

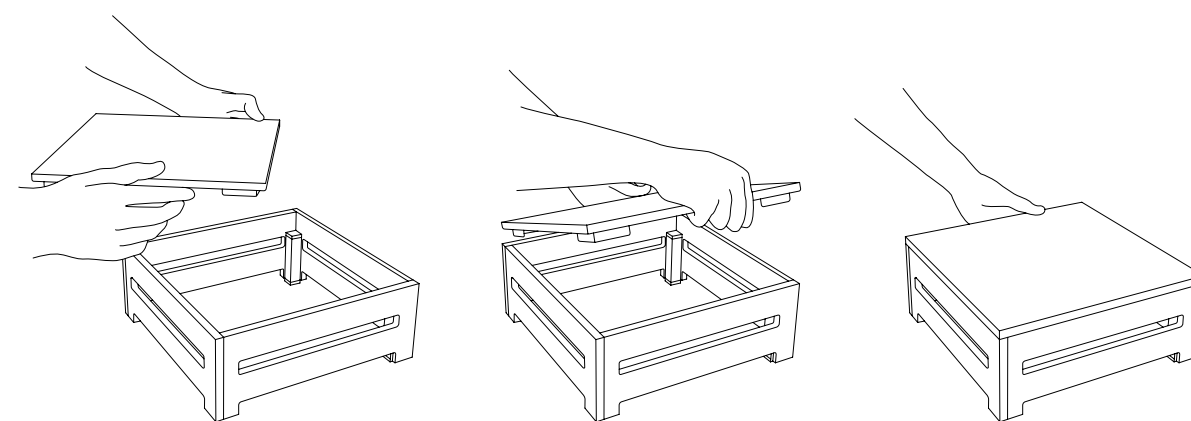




## Market Elevation System

The Market Elevation System is a simple tool that allows for the creation of a functional and stunning buffet presentation. 4 different heights, smoked or clear glass pieces to create junctions, neutral or hot/cold tops to hold any type of food.

The main material used is HPL, a very durable, eco-friendly and hygienic material



Elevations and Crosses

ELEVATIONS



2-LEVEL ELEVATION  
SMALL  
L 33 W 33 H 13 cm



2-LEVEL ELEVATION  
LARGE  
L 53 W 33 H 13 cm



4-LEVEL ELEVATION  
SMALL  
L 33 W 33 H 26 cm



4-LEVEL ELEVATION  
LARGE  
L 53 W 33 H 26 cm



6-LEVEL ELEVATION  
SMALL  
L 33 W 33 H 39 cm



8-LEVEL ELEVATION  
SMALL  
L 33 W 33 H 52 cm

CROSSES



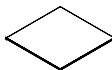
HIGH MARKET RISER  
L 33 W 33 H 38,5 cm



LOW MARKET RISER  
L 33 W 33 H 25 cm

CROSSES TOPS

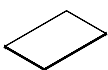
Available in transparent hardened glass, smoked hardened glass  
or HPL finishes



50 x 50 cm



Ø 50 cm

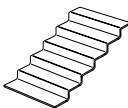


57 x 36,5 cm



80 x 30 cm

TRANSPARENT OR SMOKED  
GLASS CONJUNCTION ELEMENTS



L 44 W 24,5  
H 19 cm



L 55 W 24,4  
H 1 cm



L 85 W 24,4  
H 1 cm



L 60,2 W 24,4  
H 1 cm



L 64,6 W 24,4  
H 1 cm

FINISHES

Arctic Wood

Light Brown

Walnut

Colonial

Brown Shell

Calacatta

Travertine

Magma

Lava Stone

Noir Absolu

Elevation Tops

GLASS TOPS

Glass available in black or white



L 33 W 33 H 2,4 cm



L 53 W 33 H 2,4 cm  
FOR LARGE ELEVATIONS

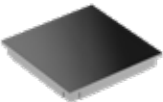
HPL TOPS

Available in all finishes



WARMING TOPS

Glass available in black or white



L 33 W 33 H 4,5 cm



L 53 W 33 H 4,5 cm  
FOR LARGE ELEVATIONS

COOLING TOPS

Glass available in black or white

WARMING PAN TOPS

Electric heating



COOLING PAN TOPS

Eutectic cooling

All GN food pans available.  
Transparent covers can be applied only  
on 1/2 GN food pans.



L 33 W 33 H 4,5 cm



L 53 W 35 H 4,5 cm  
FOR LARGE ELEVATIONS

COCOTTE TOPS

Ceramic cocotte Ø 28 cm  
Cast iron cocotte Ø 26 cm



L 33 W 33 H 4,5 cm



L 53 W 33 H 4,5 cm  
FOR LARGE ELEVATIONS

TRANSPARENT PETG COVERS



L 34 W 34 H 12 cm



L 53 W 33 H 12 cm  
FOR LARGE ELEVATIONS



**la tavola®**

# Risers

Elevation achieved with risers is the perfect choice for creating a dynamic presentation that will additionally boost the guests' appreciation of your buffet.

La Tavola offers a variety of options in terms of style, materials, heights and combinations.

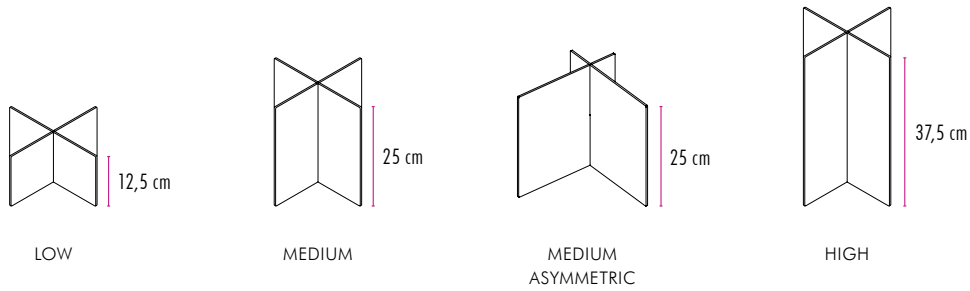
**la tavola®**





Gold Flash finish

Organic & Mineral Risers



ORGANIC FINISHES

- Gingko
- Grass
- Sprout
- Thatch

MINERAL FINISHES

- Gold
- Gold Flash
- Silver
- Silver Flash
- Copper
- Copper Flash



Thatch finish



**ORGANIC FINISHES**  
Made from specially-formulated co-polyester resin housing interlayers of natural and metallic materials.  
Extremely resistant to breakage. Scratch resistant.

Silver Flash, Copper Flash and Gold Flash finish



**MINERAL FINISHES**  
The Mineral Risers collection offers a variety of stylish and elegant finishes - discover the stunning combinations.  
A collection that is sure to make a statement.



## LOW-IMPACT PRODUCTS

La Tavola's Organic and Mineral Risers have the added benefit of being made from a specially-formulated co-polyester resin that combines performance with environmental responsibility. Eco-resin incorporates 40% pre-consumer recycled content without compromising aesthetics or overall physical properties, is compatible with one of the largest post-consumer recycling streams, and is GREENGUARD® Indoor Air Quality and Breeam Certified.



Sprout finish



Ginkgo finish



Grass finish



Ginkgo, Sprout and Grass finish

Our products bring to life hand-crafted materials from artisans around the world. La Tavola uses beautiful indigenous products customized for the production of the Riser's panels, encouraging the development of a sustainable market for the artisans and the communities to which they belong.

THESE MATERIALS ARE ENCAPSULATED  
IN THE ORGANIC AND MINERAL RISERS,  
CREATING MODERN DESIGN AESTHETICS.

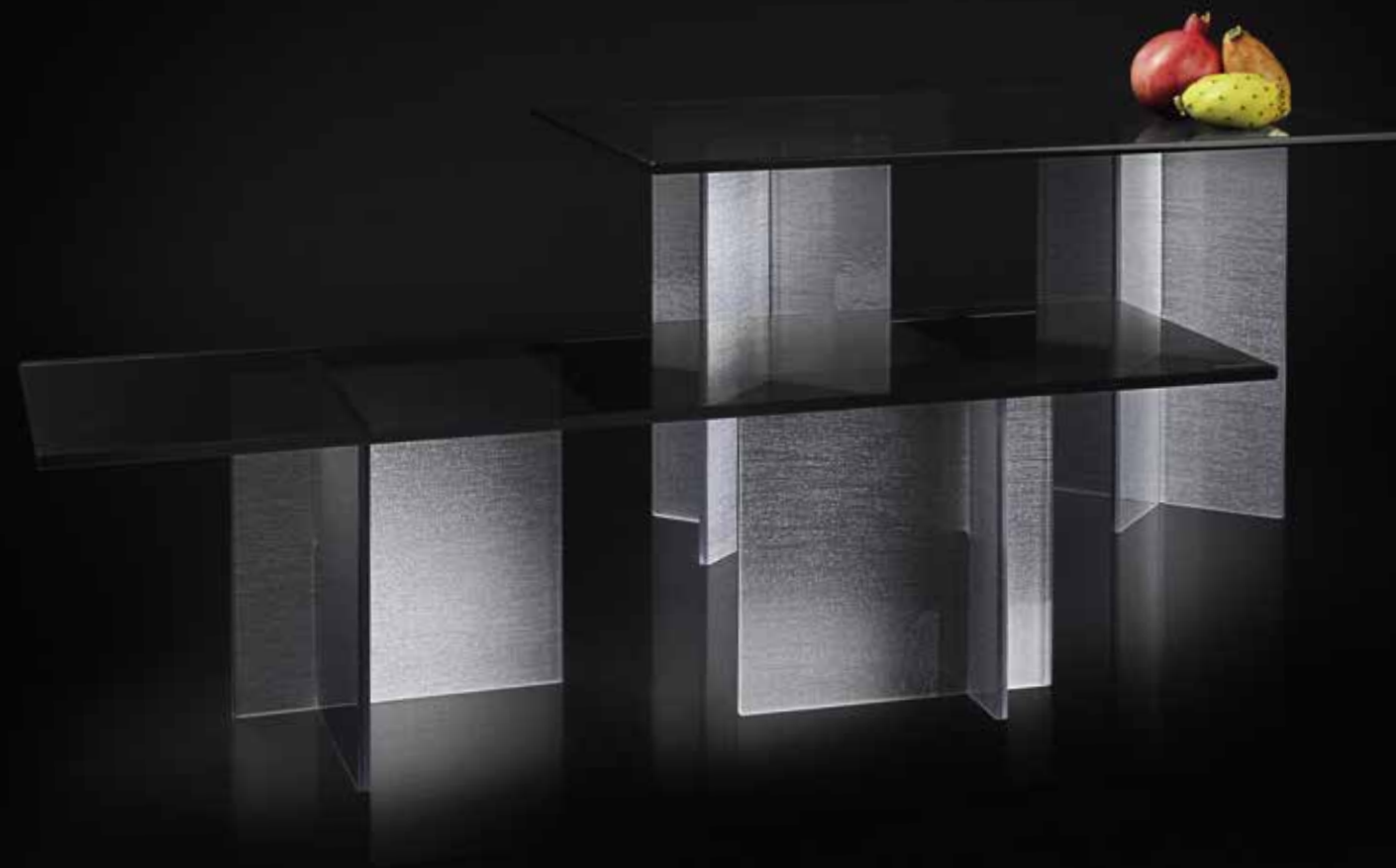




Copper Flash finish



Silver Flash finish



Silver and Gold finish



Cube Risers



L 25 W 25 H 11 cm



L 25 W 25 H 22 cm



L 25 W 25 H 33 cm

ST. ST. FINISHES

- Mirror finish 18/10 st. st.



Corner Risers



L 20 W 20 H 11 cm



L 20 W 20 H 22 cm



L 20 W 20 H 33 cm

ST. ST. FINISHES

- Mirror finish 18/10 st. st.
- 18/10 st. st. New Ice

TITANIUM FINISHES

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium





Cut Risers

"LACE" CUT RISERS

L 20 W 20 H 11 cm    L 20 W 20 H 22 cm    L 20 W 20 H 33 cm

"CHECKERS" CUT RISERS

L 20 W 20 H 11 cm    L 20 W 20 H 22 cm    L 20 W 20 H 33 cm

- ST. ST. FINISHES

  - Mirror finish 18/10 st. st.
- TITANIUM FINISHES

  - Black titanium
  - Venetian gold titanium
  - Gold titanium
  - Platinum champagne titanium



High&Low Risers

ROUND STAND

Ø 17 H 13 cm    Ø 17 H 17 cm    Ø 17 H 21 cm

OBLONG STAND

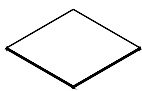
L 36 W 24 H 12 cm    L 36 W 24 H 18 cm    L 36 W 24 H 24 cm  
L 49 W 29 H 12 cm    L 49 W 29 H 18 cm    L 49 W 29 H 24 cm  
L 63 W 36 H 12 cm    L 63 W 36 H 18 cm    L 63 W 36 H 24 cm

- ST. ST. FINISHES
- Mirror finish 18/10 st. st.

Risers Tops



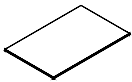
GLASS  
TOPS



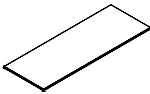
50 x 50 cm



Ø 50 cm



57 x 36,5 cm



80 x 30 cm

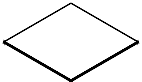


**Tempered glass:** This type of glass is automotive-grade. It is very strong and scratch-resistant, and in case of breakages it minimizes the risk of injury.

- Transparent hardened glass
- Smoked hardened glass



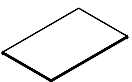
HPL  
TOPS



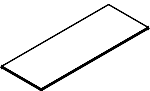
50 x 50 cm



Ø 50 cm



57 x 36,5 cm



80 x 30 cm

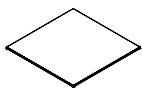


The tiles are made of HPL, a high-performing material ideal for the intensive use which is typical in the foodservice industry. HPL tops are durable and lightweight.

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu



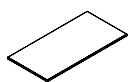
CERAMIC TILES  
TOPS



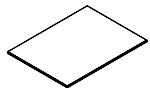
50 x 50 cm



Ø 50 cm



60 x 30 cm

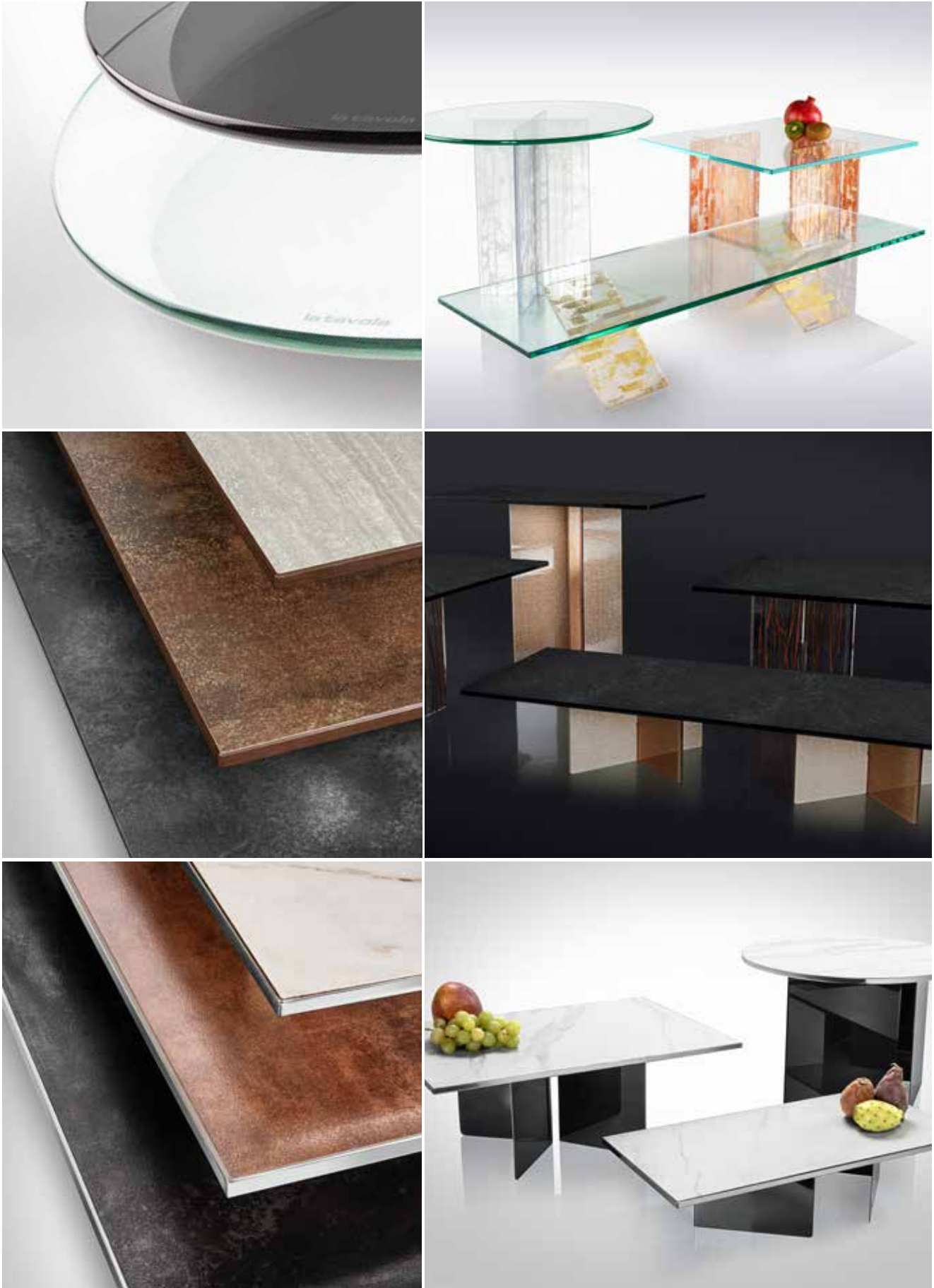


60 x 45 cm



Ceramic pressed at high power (4000 tons) and then subjected to extreme temperatures (up to 1700°C), making them virtually 100% waterproof, stain resistant and extremely long lasting.

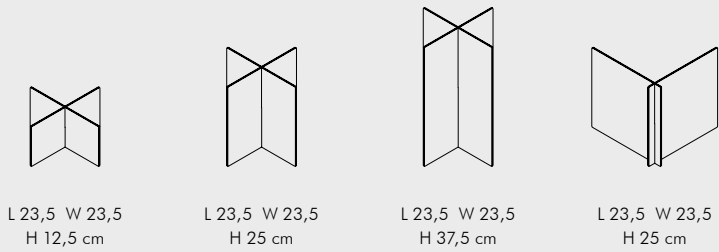
- Rust
- Marquinia Black
- Black Lava
- Sand
- Calacatta Pure White



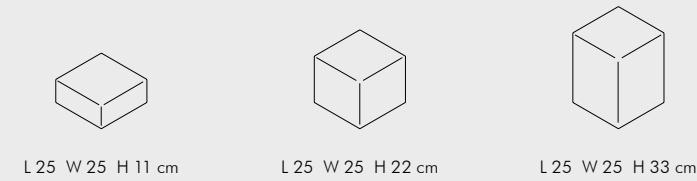


RISERS

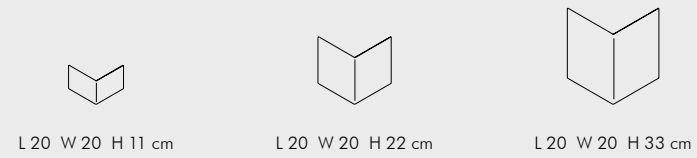
Organic/Mineral/HPL Risers



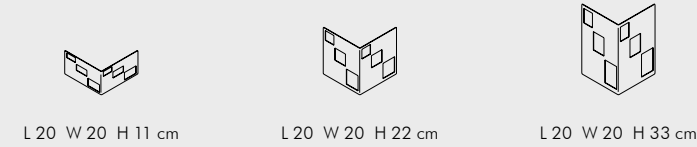
Cube Risers



Corner Risers



Cut Risers "Lace"



Cut Risers "Checkers"



MATERIALS & FINISHES



Mirror finish 18/10 st. st.

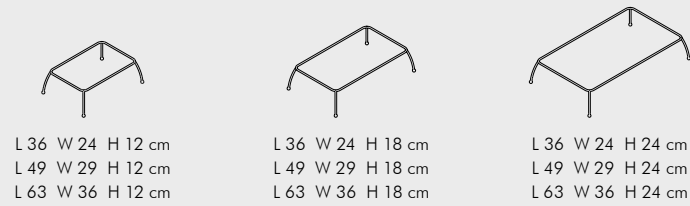


RISERS

High & Low Risers "Round"

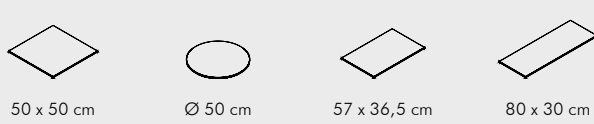


High & Low Risers "Square"

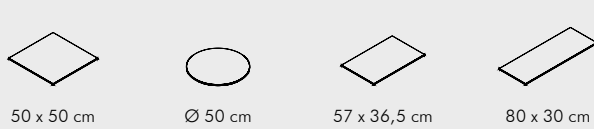


RISER TOPS

Transparent or Smoked Glass tops



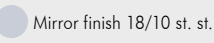
HPL tops



Ceramic Tiles tops

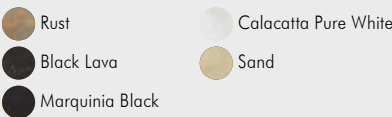
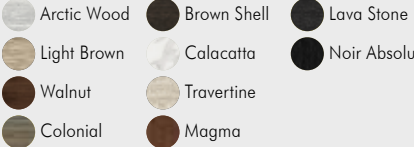
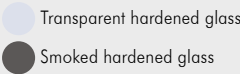


MATERIALS & FINISHES



Mirror finish 18/10 st. st.

MATERIALS & FINISHES





la tavola®

# Buffet Essentials

Must-have, designer accessories for an exceptional buffet service.

la tavola®





Display Trays



**LOW**  
L 60 W 40 H 2,4 cm



**LOW WITH COVER**  
L 60 W 40 H 12,3 cm



**HIGH**  
L 60 W 40 H 13,3 cm



**HIGH WITH COVER**  
L 60 W 40 H 23,3 cm

ST. ST. FINISHES

Mirror finish 18/10 st. st.

Satin finish 18/10 st. st.

TITANIUM FINISHES

Black titanium

Venetian gold titanium

Gold titanium

Platinum champagne titanium

SURFACE FINISH

New Ice finish 18/10 st. st.





With a variety of frames, titanium color finishes and textured metal surfaces, the Display Trays are multifunctional and ideal for stylish and versatile food presentation.

Available in two heights, with or without transparent PETG cover. Simple, innovative designs that create a perfectly co-ordinated new collection.

Display trays are ideal for use with the Warming or Cooling Tray Systems.



WARMING/COOLING TRAY  
1/1 GN



# High&Low Porcelain displays

## SMALL ROUND BOWLS DISPLAYS



Ø 22,7 H 21 cm

Ø 22,7 H 29 cm

Ø 22,7 H 34 cm

PORCELAIN BOWLS AVAILABLE



Ø 25 H 6,5 cm lt 1,7



Ø 25 H 9,5 cm lt 2,3

## LARGE ROUND BOWLS DISPLAYS



Ø 28,7 H 22 cm

Ø 28,7 H 30 cm

Ø 28,7 H 35 cm

PORCELAIN BOWLS AVAILABLE



Ø 31,5 H 6,5 cm lt 2,6



Ø 31,5 H 12,5 cm lt 5

### ST. ST. FINISHES

● Mirror finish 18/10 st. st.

### PORCELAIN BOWLS

Available in 4 colors



CHALK



GREY



GREEN



BLACK







Multipurpose and presentation trays



**LOW EDGE TRAY**  
with black glass

L 50 W 30 H 4,2 cm  
L 58 W 50 H 4,2 cm  
L 65 W 37 H 4,2 cm  
L 80 W 44 H 4,2 cm



**MULTIPURPOSE TRAY**

L 38 W 38 H 4,2 cm  
L 58 W 58 H 4,2 cm  
L 46 W 35 H 4,2 cm  
L 50 W 38 H 4,2 cm  
L 56 W 44 H 4,2 cm  
L 65 W 45 H 4,2 cm  
L 80 W 52 H 4,2 cm



**PRESENTATION TRAY**  
with black glass

L 50 W 38 H 4,2 cm  
L 65 W 45 H 4,2 cm  
L 80 W 52 H 4,2 cm  
L 58 W 58 H 4,2 cm

ST. ST. FINISHES

- Mirror finish 18/10 st. st.

The low-edged trays sit perfectly atop both the High & Low Risers



Wine coolers



**INDIVIDUAL ICE BUCKET**  
Ø 14 H 13,5



**ICE BUCKET**  
Ø 19,5 H 17



**WINE COOLER 2 BOTTLES**  
Ø 24 H 22

Satin Black Bronze



**STAND**  
for Wine cooler 2 bottles  
H 60

ST. ST. FINISHES

- Mirror finish 18/10 st. st.
- Silverplated mirror finish
- Black coated\*
- Dark black
- Satin finish 18/10 st. st.
- Silverplated satin finish
- Bronze coated\*
- \*Only for Wine Cooler 2 bottles



CEREAL AND BEVERAGE

Jug-holders



RAINBOW

L 63 W 24 H 12,5 cm



Polycarbonate  
CEREAL JUG

Ø 15 H 31 cm | cap. 3 lt.



Polycarbonate  
JUICE JUG  
with insert for ice

Ø 15 H 31 cm | cap. 3 lt.

ST. ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

TITANIUM FINISHES

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

JUICE AND MILK

Dispensers



Methacrylate  
JUICE DISPENSER\*

L 33 W 18 H 57,7 cm  
cap. 6 lt



CHILLED MILK DISPENSER

L 33 W 18 H 49 cm  
cap. 6 lt

ST. ST. FINISHES

- Mirror finish 18/10 st. st.

\*TITANIUM FINISHES  
Only for juice dispenser

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

HPL FINISHES

- |               |               |
|---------------|---------------|
| ● Arctic Wood | ● Calacatta   |
| ● Light Brown | ● Travertine  |
| ● Walnut      | ● Magma       |
| ● Colonial    | ● Lava Stone  |
| ● Brown Shell | ● Noir Absolu |

HOT BEVERAGES AND CEREALS

Dispensers



INSULATED BEVERAGE  
DISPENSER

L 42 W 27 H 46 cm  
cap. 6 lt  
⚡ 165 W



CEREALS  
DISPENSER

L 17 W 17 H 55,7 cm  
cap. 3,5 lt

ST. ST. FINISHES

- Mirror finish 18/10 st. st.

JUICE AND CHILLED MILK DISPENSERS

- » Food safe anti-drip faucet
- » Crushed ice chilling insert
- » BPA free co-polyester liquid container (for juice)
- » Mirror polished 18/10 st. st. liquid container for fresh milk

CEREAL DISPENSER

- » Black wooden stand
- » Food safe portion distributor
- » BPA free co-polyester cereal container

INSULATED HOT BEVERAGE DISPENSER

- » Only 3°C temperature loss per hour
- » Food safe anti-drip faucet
- » 220V electric heating available (not for hot milk and hot chocolate)







CLOUD STAND

W 53,5 H 61 cm  
Available only in satin finish

HPL FINISHES

|             |             |
|-------------|-------------|
| Arctic Wood | Calacatta   |
| Light Brown | Travertine  |
| Walnut      | Magma       |
| Colonial    | Lava Stone  |
| Brown Shell | Noir Absolu |



REVOLVING MULTI-TIERS STAND

with st. st. cake stand platter or  
glass bowls with or without methacrylic cover  
H 66 cm

ST. ST. FINISHES

|                             |
|-----------------------------|
| Mirror finish 18/10 st. st. |
| Satin finish 18/10 st. st.  |

TITANIUM FINISHES

|                             |
|-----------------------------|
| Black titanium              |
| Venetian gold titanium      |
| Gold titanium               |
| Platinum champagne titanium |



FOOTED CAKE PLATE

Ø 31 H 5,5 cm

ST. ST. FINISHES

|                             |
|-----------------------------|
| Mirror finish 18/10 st. st. |
|-----------------------------|

TITANIUM FINISHES

|                             |
|-----------------------------|
| Black titanium              |
| Venetian gold titanium      |
| Gold titanium               |
| Platinum champagne titanium |



BREAD CUTTING BOARD

with st. st. tray  
L 53 W 32,5 H 3 cm



Polyethylene  
CUTTING BOARD

L 60 W 40 cm  
L 50 W 30 cm\*  
L 40 W 30 cm\*

Bread tray and Cutting Boards\*  
(50x30 and 40x30 cm) are  
available with **Display Trays**



SLOPING DISPLAY

L 50 W 25 H 16 cm



LACE BASKET

L 42 W 42 H 15 cm  
L 28 W 28 H 11,5 cm  
L 21 W 21 H 6 cm



CHECKERS BASKET

L 42 W 42 H 15 cm  
L 28 W 28 H 11,5 cm  
L 21 W 21 H 6 cm

ST. ST. FINISHES

|                             |
|-----------------------------|
| Mirror finish 18/10 st. st. |
| Satin finish 18/10 st. st.  |

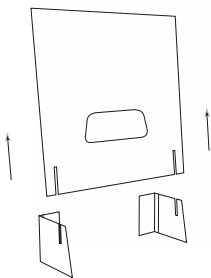
TITANIUM FINISHES

|                             |
|-----------------------------|
| Black titanium              |
| Venetian gold titanium      |
| Gold titanium               |
| Platinum champagne titanium |



## Health Shield

- » High grade PETG
- » HPL support and way-through to deliver hand dishes over to customers
- » Stainless steel heat protection for chef side (in case of proximity to livecooking)
- » Efficient storage
- » Premium design & feel
- » Easy break-down - all parts fit together seamlessly together stores in bag



Easy to assemble



HEALTH SHIELD

L 80 W 25 H 87 cm

### HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu



## Sneeze Guard

- » PETG transparent panel
- » White LED light (optional)

### ST. ST. FINISHES

- Satin finish 18/10 st. st.



SMALL SNEEZE GUARD

L 60 W 60 H 50 cm



MEDIUM SNEEZE GUARD

L 90 W 60 H 50 cm



STANDARD SNEEZE GUARD

L 120 W 60 H 50 cm

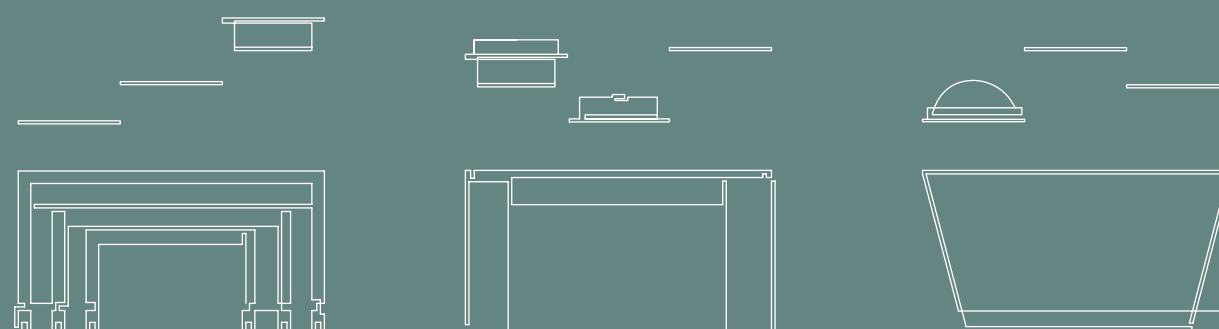


LARGE SNEEZE GUARD

L 180 W 60 H 50 cm



# Action Stations



Create a dynamic banqueting experience thanks to La Tavola's crafty designs.

An extensive range of action stations purpose-built to fit even the most challenging banqueting demands: with patented Built-in Modular System, you will be able to switch between any cooking, cooling or warming function with no hassle. Simply remove the top and insert the function according to your service needs.

With more than 10 finishes available for customization to can match your existing interior décor, the action stations by La Tavola are crafted in premium stainless steel and HPL (High Pressure Laminate) for maximum efficiency and durability. Refined Italian designs created to perform under heavy duty usage without compromising on elegance, these action stations are a chef's dream when it comes to efficiently show-cooking in style.

LA TAVOLA OFFERS 7 MODELS OF ACTION STATIONS  
AND MANY MODULES FOR WARM & COLD-HOLDING,  
COOKING, BEVERAGE AND MIXOLOGY



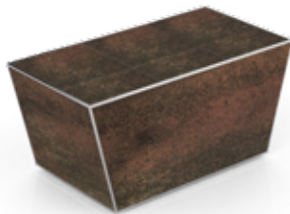
**Elemento**  
2 versions available



**Nesting Table**  
3 sizes and 2 versions available



**Magic Cart**  
2 sizes and 2 versions available



**The Grand**  
2 versions available



**The Bridge**  
2 sizes and 2 versions available

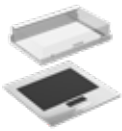
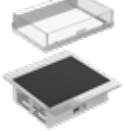
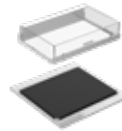
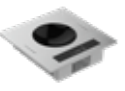
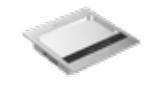
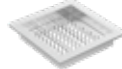


**Catering Table**  
2 versions available



**Magic Table**  
3 sizes available

FUNCTIONAL MODULES

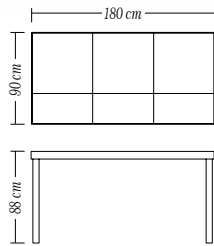
|                                                                                       |                                                                                       |                                                                                       |                                                                                       |                                                                                       |                                                                                       |
|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
|    |    |    |    |    |    |
| Induction Warming Top                                                                 | Multi-Point Induction Warming Top                                                     | Hot Glass                                                                             | Magic Chafer                                                                          | Oblong Wonder Chafer                                                                  | Round Wonder Chafer                                                                   |
|    |    |    |    |    |    |
| Dim Sum                                                                               | Mini Ouzi Chafer                                                                      | Carving Set                                                                           | Carving Set Pro                                                                       | Chocolate Fountain                                                                    | BBQ Display                                                                           |
|   |   |   |   |   |   |
| Hot&Cool Glass                                                                        | Chill-It Well                                                                         | Cool Glass                                                                            | Cool Pans                                                                             | Cool Bowls                                                                            | Ice Well                                                                              |
|  |  |  |  |  |  |
| Cold Drinks Set                                                                       | Ham Stand                                                                             | Ice Teppanyaki                                                                        | Cool Shelves                                                                          | Sushi Display                                                                         | Dual Induction Cooking Plate                                                          |
|  |  |  |  |  |  |
| Induction Wok                                                                         | Induction Grill Teppanyaki                                                            | Water Boiler                                                                          | Fryer                                                                                 | Shawarma Maker                                                                        | Crepes Maker                                                                          |
|  |  |  |  |  |                                                                                       |
| Waffles Maker                                                                         | Ice Well for Bottles                                                                  | Speed Rack                                                                            | Cocktail Drainer & Ice Bin                                                            | HPL Bar Tops                                                                          |                                                                                       |



# Elemento

The beauty of simplicity

- » Stainless steel 18/10 structure, brushed finish, powder coated colors, black, gold or copper/bronze
- » Superior strength and resistance to wear and tear
- » Wiring management system
- » Breaks down with ease, no tools needed
- » Assembly / disassembly requires minimal time, 2 minutes on average
- » Detachable skirtings available in matching finishes
- » Dynamic Built-In Modular System
- » Stores in custom made, extra strong Cordura bags

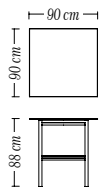


STRUCTURE FINISHES 

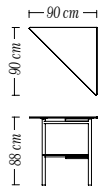
### FOLDABLE EXTENSIONS WITH MIDDLE SHELF



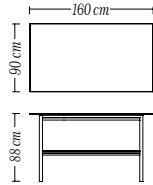
Square



Triangle



Oblong



### FRAME AND LEGS FINISHES AVAILABLE



Stainless steel brushed finish



Powder coating Black



Powder coating Gold



Powder coating Copper/Bronze

### Cart and Bag kit for Elemento Table



### HPL FINISHES AVAILABLE

Arctic Wood

Walnut

Brown Shell

Travertine

Lava Stone

Light Brown

Colonial

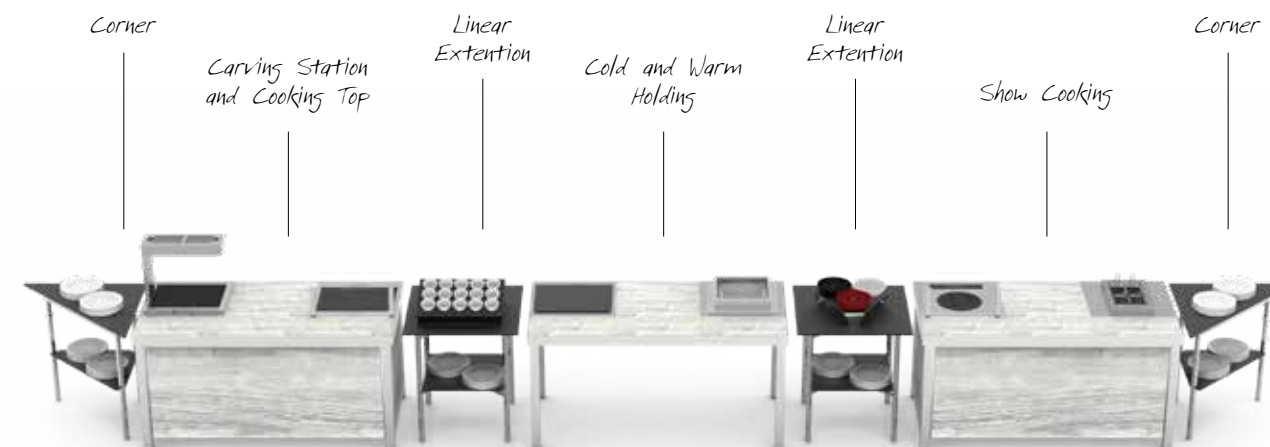
Calacatta

Magma

Noir Absolu







Use its specific Skates to move Elemento easily





# Nesting Table

Design meets mobility meets storage value

- » Stainless steel 18/10 structure, deep matt finish
- » Nesting storage value: 3 pieces in the space of one
- » Superior strength and resistance to wear and tear
- » Wiring management system
- » Heavy duty casters with brakes
- » Dynamic Built-In Modular System



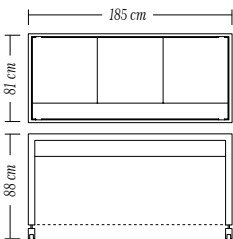
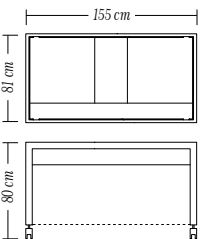
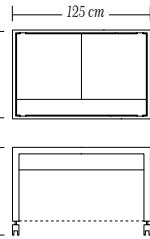
Small  
NESTING TABLE  
with or without skirting



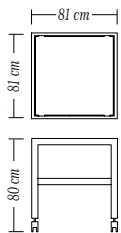
Medium  
NESTING TABLE  
with or without skirting



Large  
NESTING TABLE  
with or without skirting



NESTING TABLE  
EXTENSION

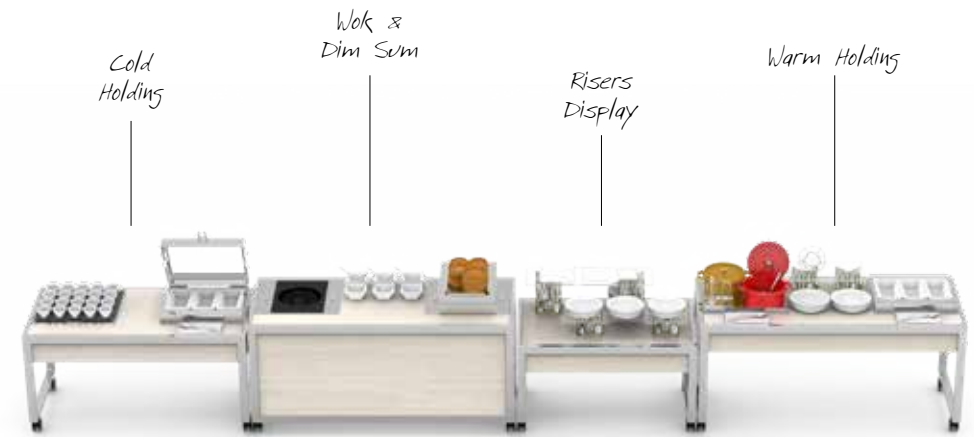


Two extensions can fit  
underneath one Large  
Nesting table

|                           |                                                                                                 |                                                                                              |                                                                                                 |                                                                                                |                                                                                                   |
|---------------------------|-------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------|
| HPL FINISHES<br>AVAILABLE |  Arctic Wood |  Walnut   |  Brown Shell |  Travertine |  Lava Stone  |
|                           |  Light Brown |  Colonial |  Calacatta   |  Magma      |  Noir Absolu |









# Magic Cart

A new frontier in mobile food service

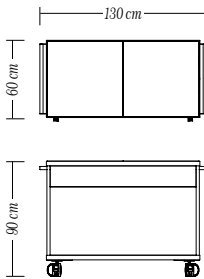
- » Stainless steel 18/10 structure, deep matt finish and powder coated colors
- » Superior strength and resistance to wear and tear
- » Wiring management system
- » Heavy duty casters with brakes
- » Dynamic Built-In Modular System



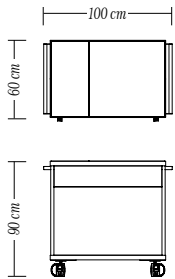
Large storage space



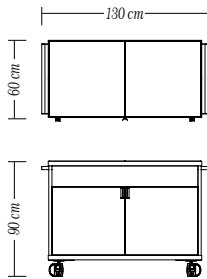
LITE  
MAGIC CART  
Large



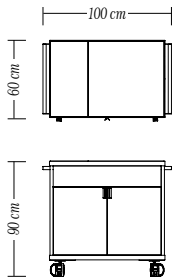
LITE  
MAGIC CART  
Small



MAGIC CART  
Large



MAGIC CART  
Small

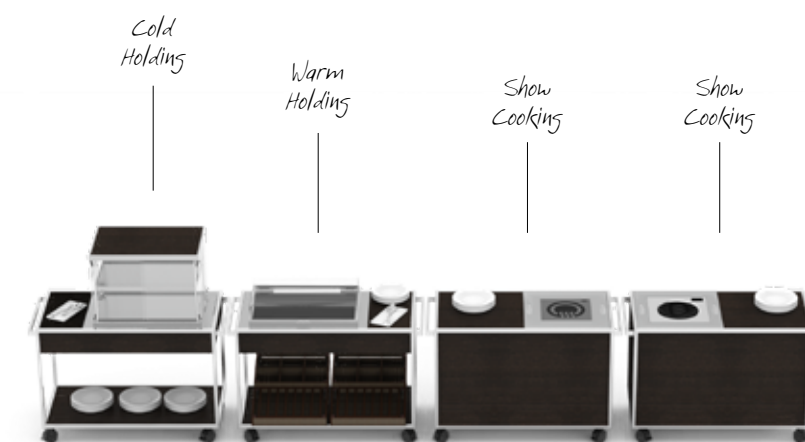


STRUCTURE FINISHES

|                           |                                                                                                 |                                                                                              |                                                                                                 |                                                                                                |                                                                                                   |
|---------------------------|-------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------|
| HPL FINISHES<br>AVAILABLE |  Arctic Wood |  Walnut   |  Brown Shell |  Travertine |  Lava Stone  |
|                           |  Light Brown |  Colonial |  Calacatta   |  Magma      |  Noir Absolu |









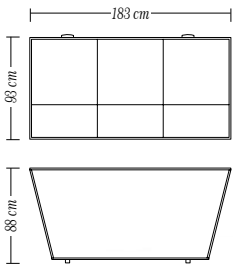
# The Grand

An architectural masterpiece

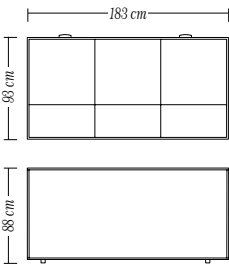
- » Stainless steel 18/10 structure, brushed finish, powder coated colors, black, gold or copper/bronze
  - » Minimally intrusive Edge Protection System
  - » Superior strength and resistance to wear and tear
- » Wiring management system
  - » Heavy duty casters with brakes
  - » Large inner storage area
  - » Dynamic Built-In Modular System



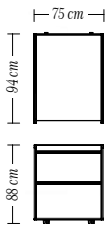
THE GRAND  
Conical



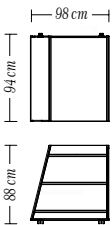
THE GRAND  
Linear



LINEAR  
Extension



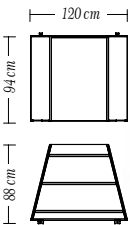
ASYMMETRIC  
Extension



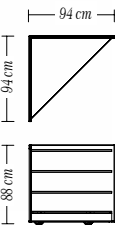
\*left and right side



SYMMETRIC  
Extension



CORNER  
Extension



EDGES FINISHES  
AVAILABLE



Stainless steel  
brushed finish



Powder coating  
Black



Powder coating  
Gold



Powder coating  
Copper/Bronze

HPL FINISHES  
AVAILABLE

Arctic Wood

Walnut

Brown Shell

Travertine

Lava Stone

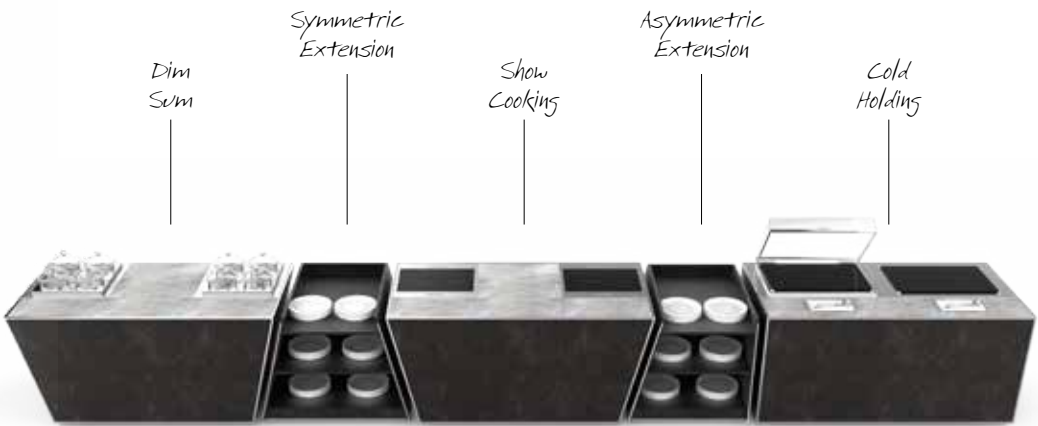
Light Brown

Colonial

Calacatta

Magma

Noir Absolu



# The Bridge

Ultimate luxury in a buffet setting

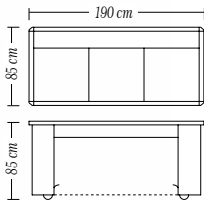
- » Stainless steel 18/10 structure, deep matt finish
  - » Superior strength and resistance to wear and tear
  - » Wiring management system
- » Heavy Duty casters with brakes
  - » Dynamic Built-In Modular System
  - » Richly customizable design



THE BRIDGE  
Small



THE BRIDGE  
Small w/skirting



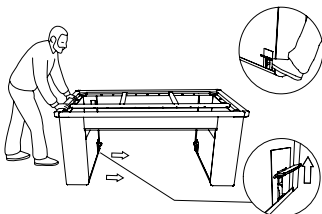
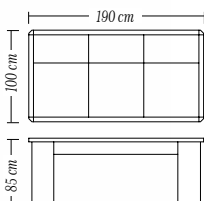
HIDDEN WHEELS  
Good to have them,  
even better not to see  
them



THE BRIDGE  
Large



THE BRIDGE  
Large w/skirting



BRAKING SYSTEM  
Accessible at all times

|                           |                                                                                                 |                                                                                              |                                                                                                 |                                                                                                |                                                                                                   |
|---------------------------|-------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------|
| HPL FINISHES<br>AVAILABLE |  Arctic Wood |  Walnut   |  Brown Shell |  Travertine |  Lava Stone  |
|                           |  Light Brown |  Colonial |  Calacatta   |  Magma      |  Noir Absolu |



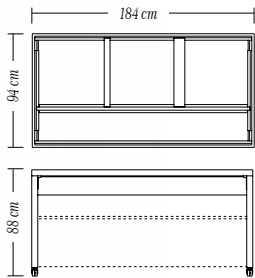
# Catering Table

Never cease to amaze your guests

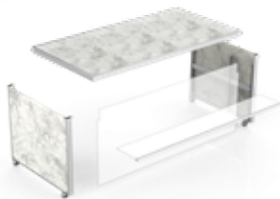
- » Stainless steel 18/10 structure, deep matt finish
- » Superior strength and resistance to wear and tear
- » Wiring management system
- » Breaks down into 5 pieces, no tools needed
- » On wheels with brakes
- » Built-In plate holder
- » Disassembly / assembly requires minimal time, on average 2 minutes
- » Dynamic Built-In Modular System
- » Stores in custom made, extra strong Cordura bags



CATERING TABLE



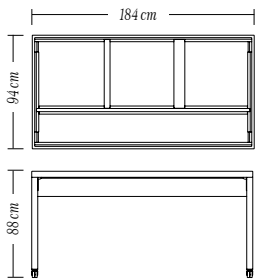
**PLATE-HOLDER**  
The Catering Table can be assembled with or without plate-holder by simply inserting the front panel in the central or frontal position



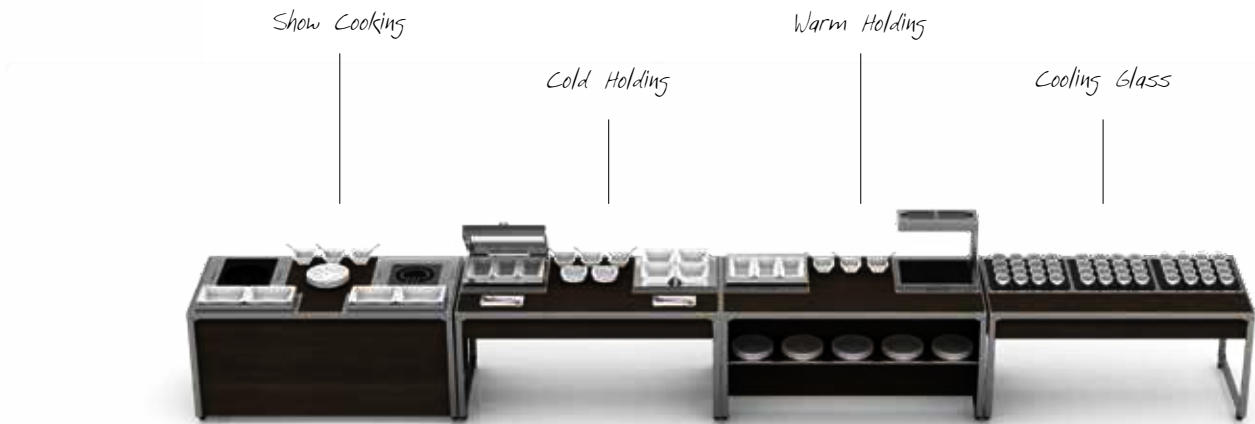
Cart and Bag kit for Catering Tables



LITE  
CATERING TABLE



|                           |                                                                                                 |                                                                                              |                                                                                                 |                                                                                                |                                                                                                   |
|---------------------------|-------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------|
| HPL FINISHES<br>AVAILABLE |  Arctic Wood |  Walnut   |  Brown Shell |  Travertine |  Lava Stone  |
|                           |  Light Brown |  Colonial |  Calacatta   |  Magma      |  Noir Absolu |

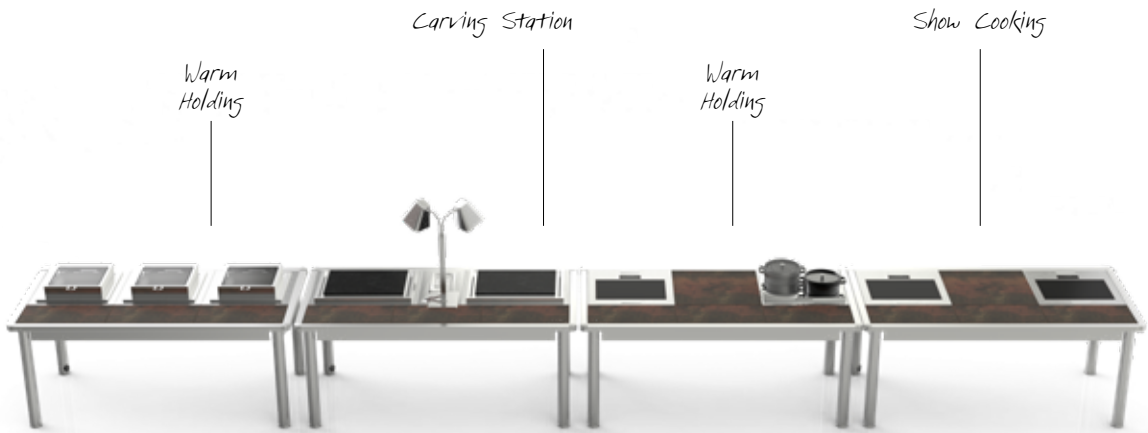




# Magic Table

The one and only

- » Stainless steel 18/10 structure, deep matt finish
- » Superior strength and resistance to wear and tear
- » Wiring management system
- » Breaks down into 5 pieces, no tools needed
- » Disassembly / assembly requires minimal time, on average 2 minutes
- » Dynamic Built-In Modular System
- » Stores in custom made, extra strong cordura bags



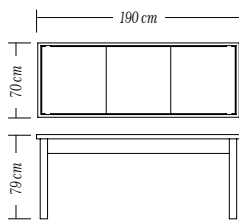
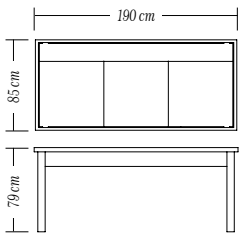
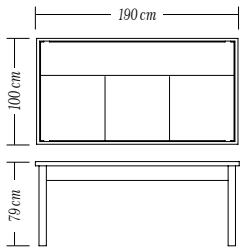
MAGIC TABLE  
Large



MAGIC TABLE  
Medium



MAGIC TABLE  
Small



Cart and Bag kit  
for Magic Table



LEGS AND CORNERS  
ALSO AVAILABLE IN  
TITANIUM FINISH



Black



Gold



Venetian Gold



Platinum Champagne

- HPL FINISHES AVAILABLE
- |             |          |             |            |             |
|-------------|----------|-------------|------------|-------------|
| Arctic Wood | Walnut   | Brown Shell | Travertine | Lava Stone  |
| Light Brown | Colonial | Calacatta   | Magma      | Noir Absolu |

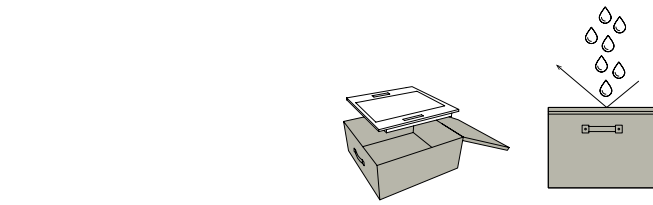




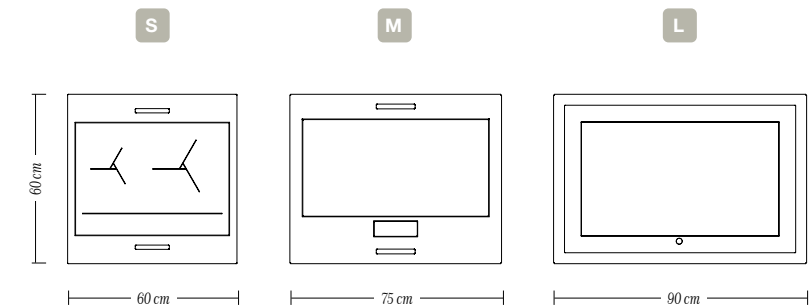


# Functional Modules

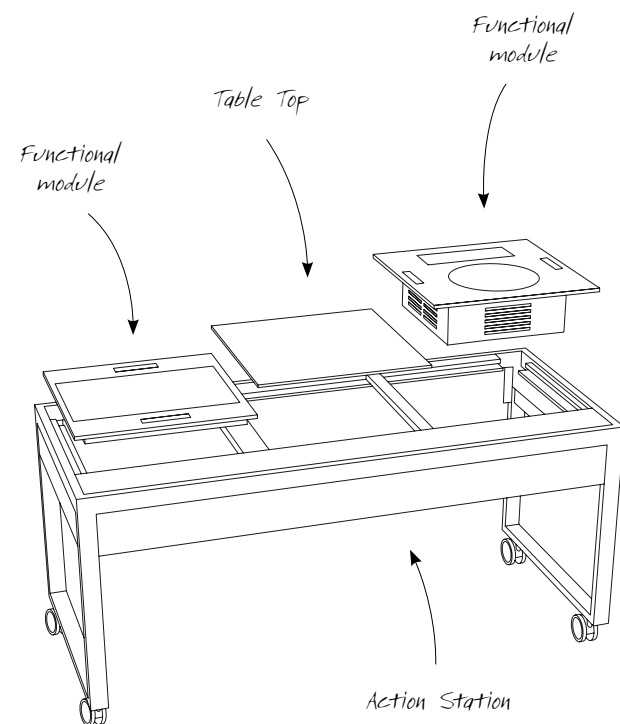
WITH **WARMING**, **COOLING**, **COOKING** AND **MIXOLOGY** MODULES AVAILABLE, THE DYNAMIC BUILT-IN MODULAR SYSTEM® GIVES LA TAVOLA'S BUFFET STATIONS TOTAL VERSATILITY



EACH MODULES COMES WITH A DURABLE CUSTOM-MADE CASE FOR STORAGE AND TRANSPORTATION.  
WATERPROOF, EASY TO CLEAN, HYGIENIC.



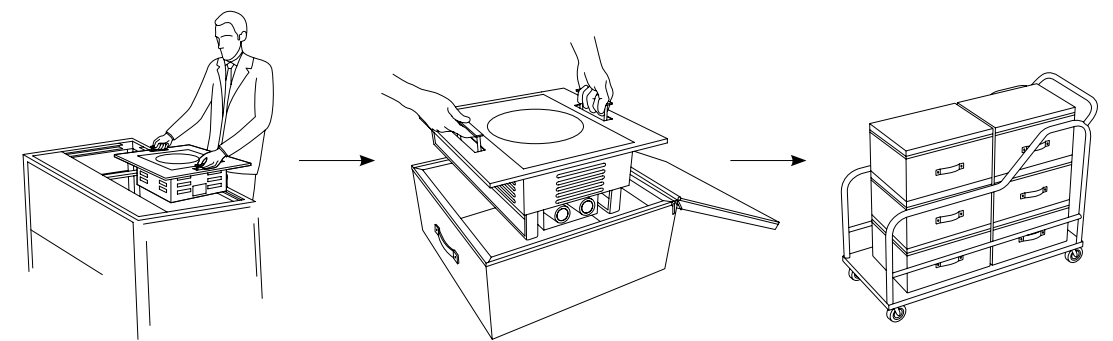
MODULES COMES IN 3 SIZES (SMALL, MEDIUM AND LARGE)



At the heart of the Modular Line is our Dynamic Built-In Modular System (DBMS), technology patented by La Tavola®.

The DBMS is a very clever yet simple mobile frame that allows you to incorporate any of La Tavola's functional modules for warming, cooling, cooking and ambient temperature display into any one of our tables.

This is how we have created a system that knows no boundaries.



EASY USAGE, TRANSPORTATION AND STORAGE



Cart for transportation, modules' storage and freestanding functions

# Warm Holding MODULES



**INDUCTION WARMING TOP**

**S** 60 x 60 cm

- » Automatic pan detection, instant energy transmission
- » Highly energy efficient
- » Glass-ceramic surface top
- » 70 > 120 °C temperature range
- » Link chain system
- » ⚡ 350 W or ⚡ 700 W



**HOT GLASS**

**S** 60 x 60 cm **M** 75 x 60 cm

- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Link chain system
- » Removable cover (optional)
- » ⚡ 675 W (S size) ⚡ 900 W (M size)
- » **1/1 GN 1/1+1/3 GN**



**MAGIC CHAFER**

**S** 60 x 60 cm

- » Patented Humidity Control System
- » Condensation recovery system
- » Stainless steel 18/10 cover and mechanical hinges
- » Cast aluminium water pan with 5 compartments
- » ⚡ 700 W
- » **2/3 GN**



**OBLONG WONDER CHAFER**

**M** 75 x 60 cm

- » Opens to 170°
- » Steam collection rim around cover for condensation recovery
- » Porcelain and stainless steel food pans available
- » ⚡ 700 W
- » **1/1 GN**



**MULTI-POINT INDUCTION WARMING TOP**

**L** 90 x 60 cm

- » Digital temperature display
- » "No pan no heat" technology for minimal energy wastage
- » Suitable for use with up to 4 induction-ready containers
- » 60 > 100 °C
- » ⚡ 1500 W



**ROUND WONDER CHAFER**

**S** 60 x 60 cm

- » Opens to 170°
- » Steam collection rim around cover for condensation recovery
- » Porcelain and stainless steel food pans available
- » ⚡ 500 W



**DIM SUM**

**S** 60 x 60 cm

- » 4 Separate areas for stackable baskets
- » Can also be used with traditional bamboo baskets
- » Premium glass see-through baskets
- » Liquid recovery system
- » ⚡ 2x 700 W



**MINI OUZI CHAFER**

**S** 60 x 60 cm

- » Removable cover
- » Handle on cover available in different colors
- » Stainless steel food pan 50 cm
- » ⚡ 2x 700 W

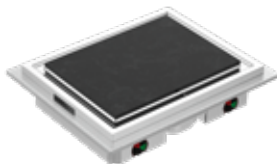




CARVING SET

**S** 60 x 60 cm

- » Premium granite base, removable for easy cleaning
- » Heating lamp with infrared strips
- » ⚡ 500 W (lamp)
- » ⚡ 2x 700 W (carving)



CARVING SET PRO

**M** 75 x 60 cm

- » Removable black granite top
- » Excess liquid collection system with recovery tank
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Temperature (granite): 80 °C
- » ⚡ 2x 700 W



CHOCOLATE FOUNTAIN

**S** 60 x 60 cm

- » Stainless steel 18/10 body and parts
- » Detachable basin
- » Available in two different size: H 43 or H 84 cm
- » Electronic touch controller
- » Easy cleaning and maintenance
- » ⚡ 500 W



BBQ DISPLAY

**M** 75 x 60 cm

- » Stainless steel 18/10 structure
- » Sneeze guard
- » Pan for liquid recovery
- » Optional: Heating lamp ⚡ 500 W

ACCESSORY FOR WARM HOLDING



HEAT LAMPS

- » Ideal for Carving Set Pro module
- » W 27 L 20 H 70 cm
- » Available with 1 or 2 heating lamps
- » Ideal for carving or warming top unit
- » Stainless steel structure, mirror finish
- » Excellent stability
- » ⚡ 1x 250 W / 2x 250 W



INFRARED HEAT LAMP

- » L 60 W 40 H 40 cm
- » Stainless steel structure, satin finish
- » Excellent stability
- » ⚡ 470 W

Warm&Cold Holding  
MODULE



HOT&COOL GLASS

**S** 60 x 60 cm **L** 90 x 60 cm

- » -5 °C > +90 °C temperature range
- » Digital temperature control and feedback
- » Removable cover (optional)
- » ⚡ 850 W
- » **1/1 GN** **1/1+1/3 GN**

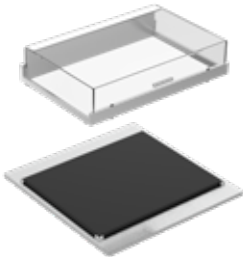
# Cold Holding MODULES



**CHILL-IT WELL**

**L** 90 x 60 cm

- » Transparent PETG cover reinforced with stainless steel frame
- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 4 hours
- » Stockable, double walled Chill-It pans containing food safe gel
- » **1/1+1/3 GN**



**COOL GLASS**

**S** 60 x 60 cm **L** 90 x 60 cm

- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 5 hours
- » Removable tempered glass top, black finish
- » Removable cover (optional)



**COOL PANS**

**S** 60 x 60 cm **L** 90 x 60 cm

- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 5 hours
- » Wide range of ceramic GN food pans available
- » **1/1 GN 1/1+1/3 GN**



**COOL BOWLS**

**S** 60 x 60 cm

- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 5 hours
- » Stainless steel 18/10 structure
- » Ceramic bowls available in black or white



**HAM STAND**

**S** 60 x 60 cm

- » Tilting ham holder
- » 360° rotation
- » 45° inclination
- » Knife holder
- » 1/3 GN food pan with cover included



**ICE WELL**

**S** 60 x 60 cm **L** 90 x 60 cm

- » Condensation recovery system
- » Drainage system with faucet



**ICE TEPPANYAKI**

**M** 75 x 60 cm

- » Lowest temperature: -30 °C
- » Simple control and digital temperature feedback
- » Temperature settings: 28
- » **70 W**



**COLD DRINK SET**

**S** 60 x 60 cm

- » Eutectic cooling technology - no ice or electricity required
- » Eutectic cylinders release cold for up to 4 hours
- » Stainless steel 18/10 structure
- » Available with 6 glass jugs with beak and plastic cover



**COOL SHELVES**

**L** 90 x 60 cm

- » 2 high performance eutectic units
- » Cold maintained for up to 5 hours. Even surface temperature (1 °C to 4 °C)
- » Transparent sliding doors
- » Structure available with glass or polycarbonate sides



**SUSHI DISPLAY**

145 x 39 x 24 cm | 110 x 39 x 24 cm

- » Stainless steel inner tray
- » Integrated digital thermostat with remote control panel
- » Automatic defrosting every 6 hours or at selected interval
- » +4 °C > +8 °C temperature range
- » **130 W**



# Professional Cooking MODULES



**DUAL INDUCTION COOKING PLATE**

**S** 60 x 60 cm

- » Cooking areas:  
Ø 145 ⚡ 1400 W / 1100 W  
Ø 210 ⚡ 2300 W / 1600 W
- » All power (⚡ 3700 W / 2700 W)  
can be directed on one large pan
- » Automatic safety switch-off function
- » Booster function for quick heating
- » Timer function



**INDUCTION GRILL TEPPANYAKI**

**S** 60 x 60 cm

- » Cooking area: L 30 W 47 cm  
⚡ 3700 W (1400 W + 2300 W)  
⚡ 2700 W (1100 W + 1600 W)
- » Booster function for quick heating
- » Timer function



**WATER BOILER**

**S** 60 x 60 cm

- » 10 liters capacity
- » Easy to clean. Easy-to-use tap for draining  
after use
- » Maximum of four 14 x 10 x 13,5 cm cooking  
baskets
- » 18/10 Stainless protective body
- » ⚡ 2830 W



**FRYER**

**S** 60 x 60 cm

- » 10 liters capacity
- » Easy to clean. Easy-to-use tap for draining  
after use
- » Stainless steel 18/10 structure
- » Maximum of four 14 x 10 x 13.5 cm cooking  
baskets
- » ⚡ 3000 W



**INDUCTION WOK**

**S** 60 x 60 cm

- » Cooking area: Ø 31 cm  
⚡ 3700 W / 2700 W
- » Pan size: Ø 36 cm
- » Digital controls for regulation of temperature  
and other settings
- » Automatic safety switch-off function
- » Booster function for quick heating
- » Timer function



**SHAWARMA MAKER**

**M** 60 x 75 cm

- » Electric heating with black sealed glass  
protection
- » Easy access to temperature control
- » Liquid recovery system
- » Removable scrap pan
- » Easy cleaning and maintenance
- » ⚡ 4200 W



**CREPES MAKER**

**S** 60 x 60 cm

- » Easy access to temperature control
- » 30 °C > 300 °C temperature range
- » ⚡ 2500 W

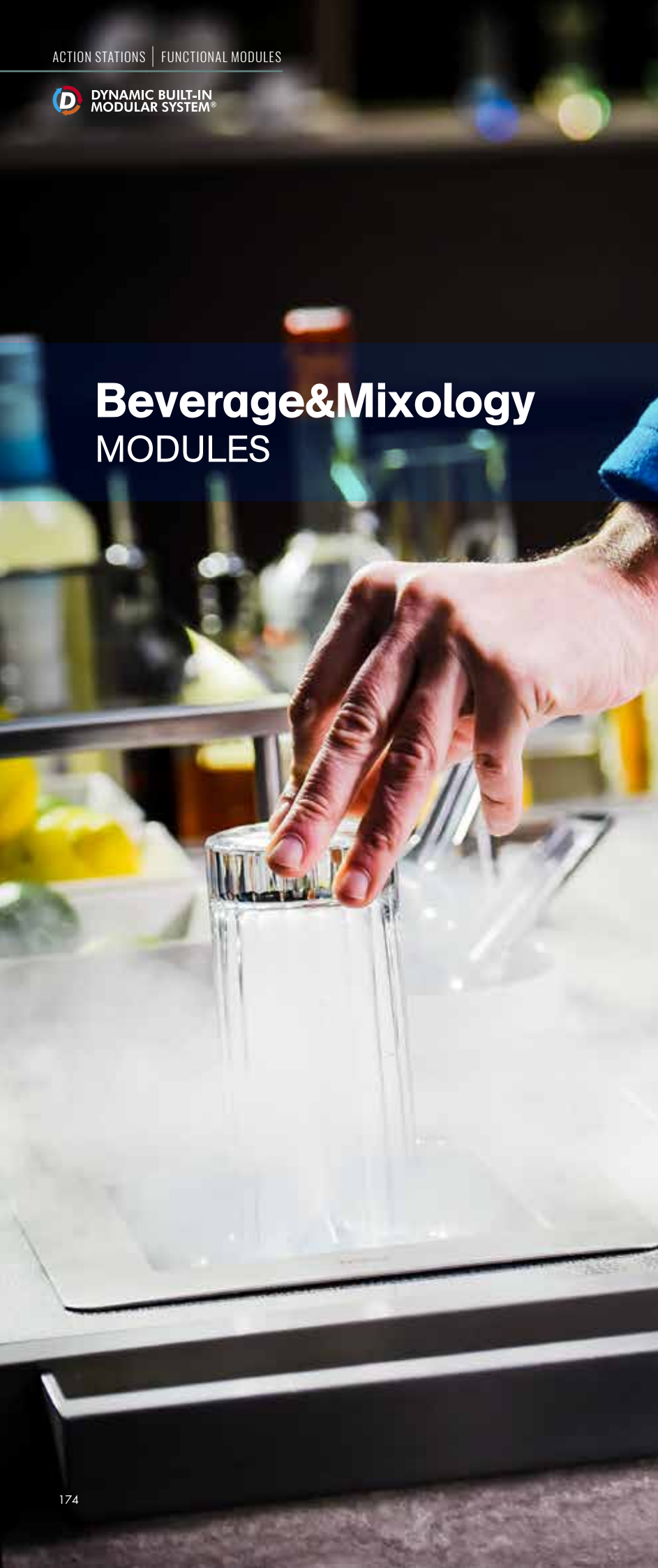


**WAFFLES MAKER**

**S** 60 x 60 cm

- » Waffle size 18x10 cm - two at a time
- » 0 °C > 300 °C temperature range
- » ⚡ 1600 W

# Beverage&Mixology MODULES



**ICE WELL FOR BOTTLES**

**S** 60 x 60 cm

- » Condensation recovery system
- » Drainage system with faucet



**SPEED RACK**

**S** 60 x 60 cm

- » Up to 12 bottles
- » Recovery liquid system



**COCKTAIL DRAINER & ICE BIN**

**S** 60 x 60 cm

- » Storage for tools
- » Cube ice bin
- » Crushed ice or trash bin
- » Cocktail drainer

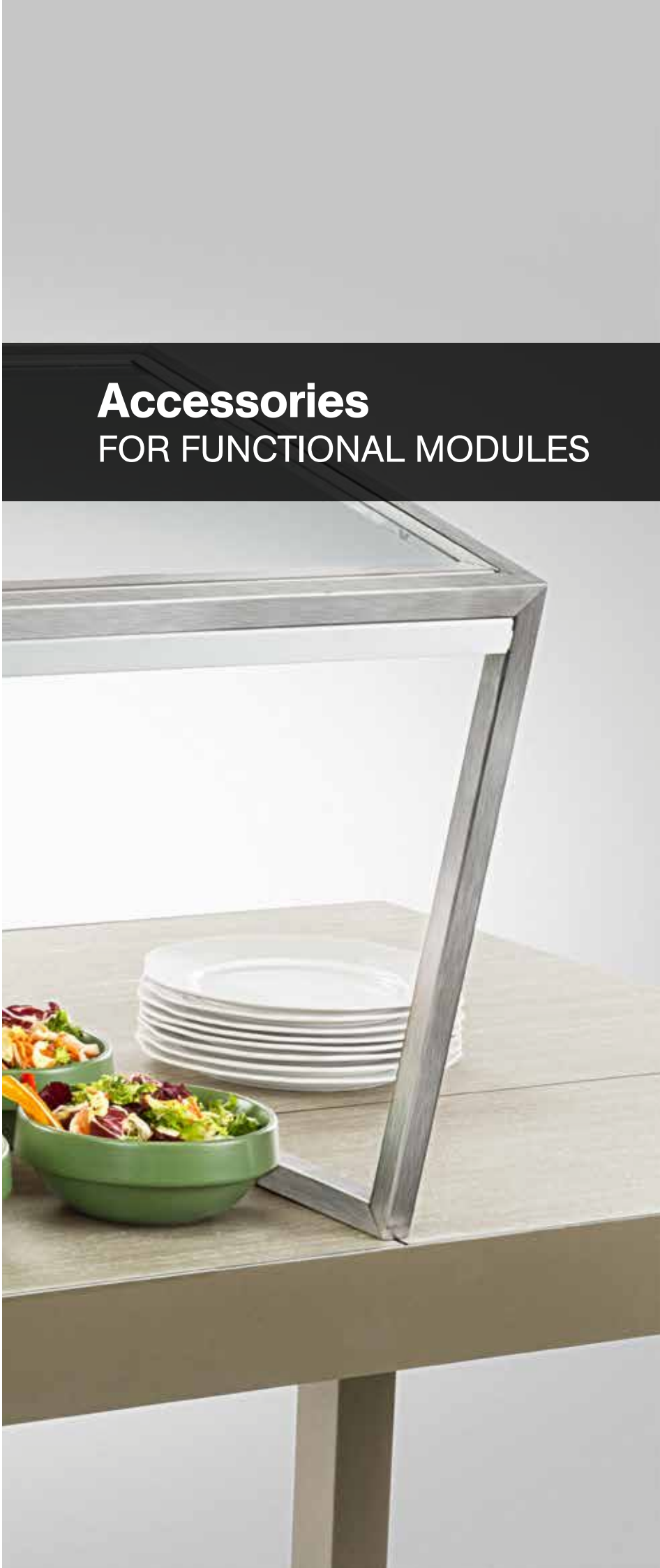


**HPL BAR TOPS**

L 60 W 30 cm  
L 90 W 30 cm

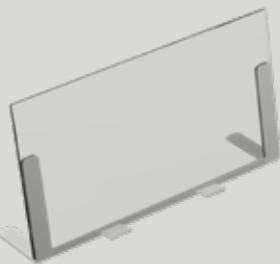
- » St. steel structure
- » HPL base and countertop surface

# Accessories FOR FUNCTIONAL MODULES



**SNEEZE GUARD FREESTANDING**

L 60 W 60 H 50 cm  
L 90 W 60 H 50 cm  
L 120 W 60 H 50 cm  
L 180 W 60 H 50 cm



**ANTI SPLASH GUARD  
FOR COOKING MODULES**

L 60 W 15 H 30 cm





PLATE HEATER

SMALL

» L 60 W 51 H 87 cm

LARGE

» L 100 W 51 H 87 cm

» Mobile plate holder - holds up to 120 plates

» 30-90 °C temperature range

» Casters with brakes

» ⚡ 1200 W (single) 2400 W (double)



WORKING STATION WITH SINK

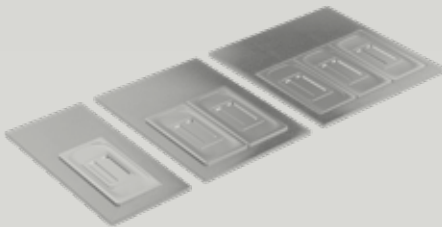
L 130 W 60 H 90 cm

» Portable sink and work surface

» 25 lt capacity and independent recovery of liquids

» Wireless (battery powered)

» Casters with brakes



SERVICE TILES

» Several different sizes available

» Integrated GN food pans for sauces or scraps



MOBILE EXHAUST

L 64 W 48 H 90 (closed) 120 (open)

» 4 Power levels

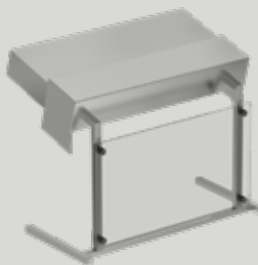
» 900 m³/h capacity

» Touch Control

» Casters with brakes

» Customizable finishes

» ⚡ 500 W



PORTABLE EXHAUST

» L 59 W 34 H 55 cm

» Stainless steel structure, satin finish

» 144 m³/h capacity

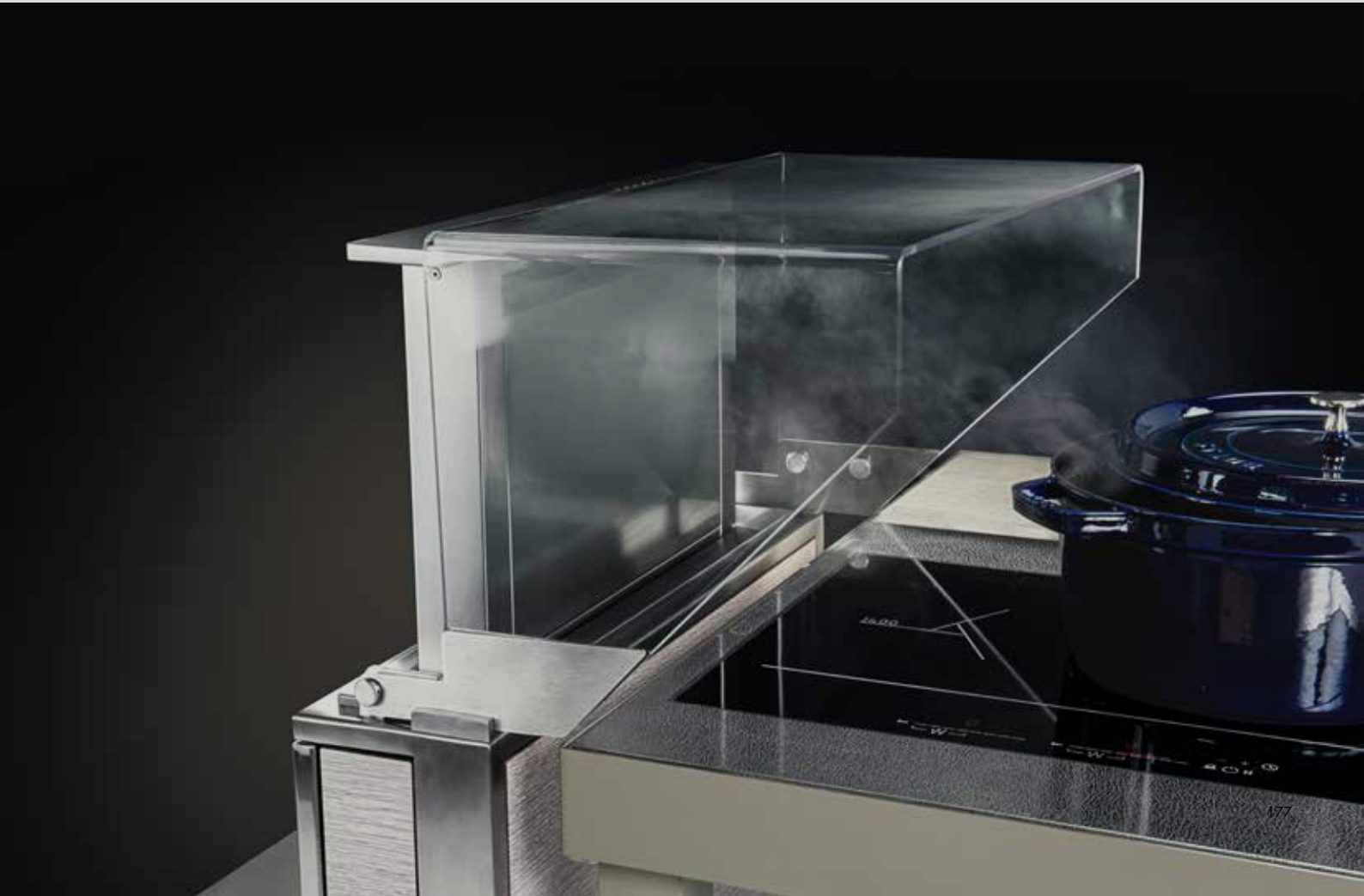
» Transparent hardened glass finish

» 2 aspiration sections with active carbon filter, filters are easily replaceable

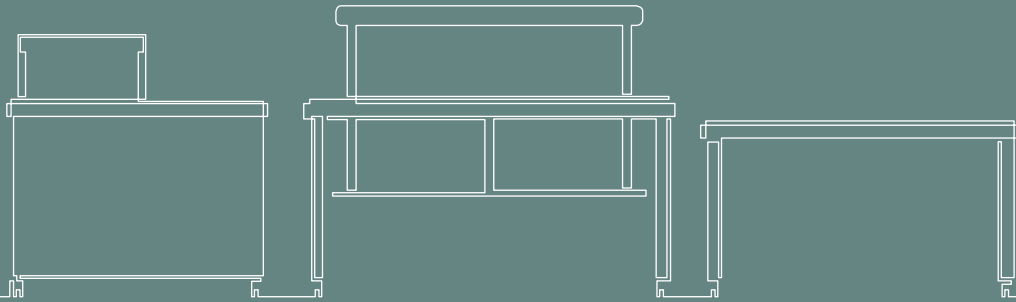
» Integrated splash guard

» High suction power

» ⚡ 80 W

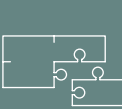


# icona®



Icona is the latest line from La Tavola. It has been designed and made to meet the latest presentation trends as well as to provide unparalleled simplicity of use and maintenance.

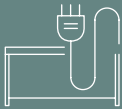
All of this without ever sacrificing our commitment to pure design.



WARM/COLD HOLDING  
+ SHOWCOOKING



PLUG  
AND PLAY



MAXIMUM EASE  
OF SET-UP  
AND CLEAR-DOWN



FULLY  
ACCESSORIZED



EFFICIENT  
STORAGE



WE GOT YOU COVERED WITH **icona®**



Warm



ICONA  
FOR WARM HOLDING

Cool



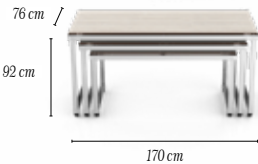
ICONA  
FOR COLD HOLDING

Cook



ICONA  
FOR SHOW COOKING

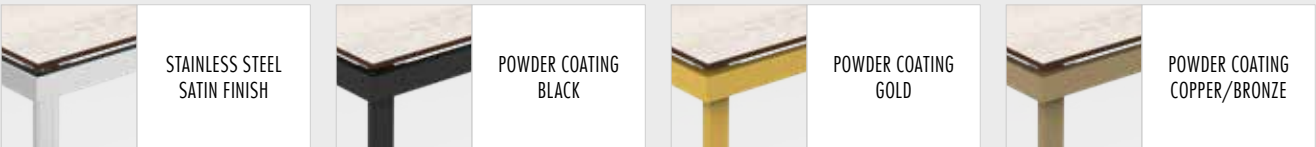
NESTING  
STORAGE VALUE  
3 PIECES IN THE  
SPACE OF 1



HPL FINISHES AVAILABLE



FRAME AND LEGS FINISHES AVAILABLE





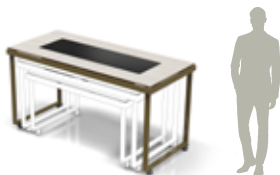


icona®  
*For Warm Holding*

- » L 170 W 76 H 92 cm
- » St. st. 18/10 structure
- » Heavy duty casters, 2 with brakes

STRUCTURE FINISHES  HPL FINISHES 

- » HPL tops and skirts
- » Removable heat bridge/sneeze guard (optional)
- » Removable skirts and plate-holder (optional)

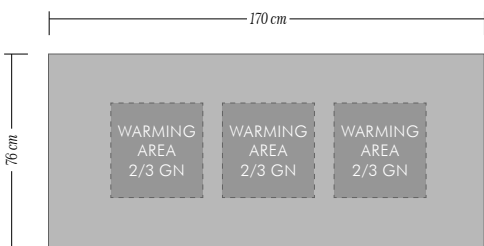
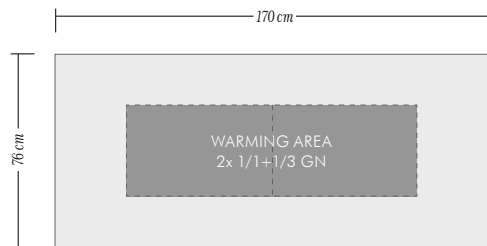


 *Electric version*

- » Black Ceran® glass
- » 2x 900 W Independent warming areas
- » 2 Electric plugs for Heating Lamp

 *Secret induction version*

- » 3x 350 W - 3x 700 W Induction units
- » Serial connection system (up to 3 units with 1 cable out-let)
- » Silicon Pad provided to protect the surface from heat



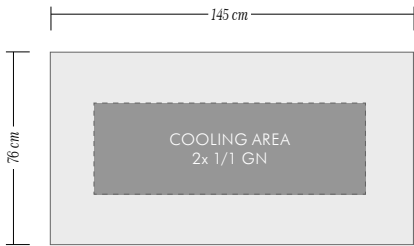
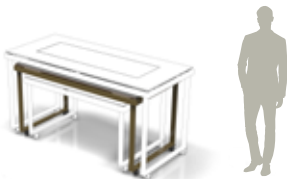




icona®  
*For Cold Holding*

- » L 145 W 76 H 84 cm
- » Heavy duty casters, 2 with brakes
- » St. st. 18/10 structure
- » HPL tops and skirts
- » Removable skirts and plate-holder (optional)

STRUCTURE FINISHES    HPL FINISHES







icona®  
*For Show Cooking*

- » L 120 W 76 H from 76 to 92 cm
- » Available in 3 versions:
  - DUAL INDUCTION COOKING PLATE
  - INDUCTION WOK
  - INDUCTION GRILL TEPPANYAKI
- » Heavy duty casters, 2 with brakes
- » Stainless steel 18/10 structure

STRUCTURE FINISHES



HPL FINISHES



- » HPL tops and skirts
- » Removable skirts and plate-holder (optional)
- » Anti-scratch working area around induction
- » Dual touch controls
- » Anti-splash guard (optional)



ADJUSTABLE LEGS  
TO NEST THE TABLE





Add-Ons for icona®



Sneeze Guard

- L 110 W 58 H 46 cm
- L 140 W 58 H 46 cm
- L 160 W 58 H 46 cm
- » Stainless steel finishes available in many colors
- » PETG transparent panel
- » Lights (optional)



3-Side Skirtings

- » For Warming, Cooling and Cooking tables
- » HPL panels
- » Hanging system on top
- » Magnetic locking system on bottom (4 magnets on each panel)
- » 6 mm thickness
- » Reinforced fixing point
- » Light weight panels
- » Bags for storage are available



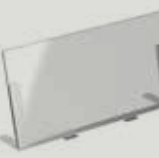
Plate Holder

- » For Warming, Cooling and Cooking tables
- » St. st. hanging structure (3 pcs.)
- » HPL 11 mm surface
- » Stainless steel finishes available in many colors



Portable Exhaust

- L 59 W 34 H 55 cm
- » Stainless steel structure, mirror and satin finish
- » Transparent hardened glass finish
- » 2 aspiration sections with active carbon filter Filters are easily replaceable
- » Integrated splash guard
- » High suction power
- » 80 W



Anti Splash Guard

- L 60 W 15 H 30 cm
- » For Warming and Cooling Tables
- » St. st. structure
- » PETG dual-side sneeze guard

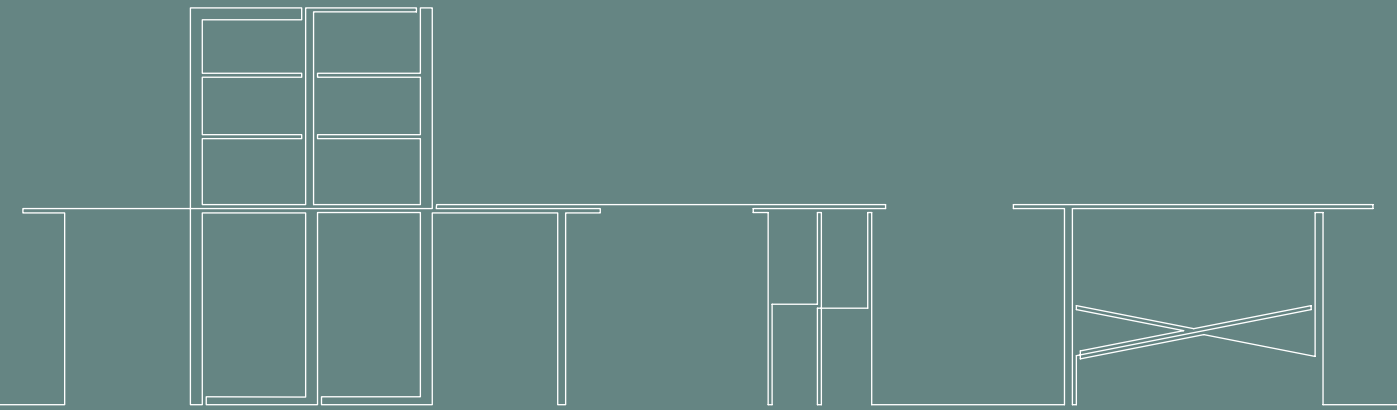


Heat Lamp

- L 140 W 58 H 43 cm
- » Stainless steel structure, black powder coated finish
- » Easy to remove supporting structure
- » 2 lateral PETG sneeze guards
- » Infrared heating lamp
- » 1100 W



# Mobile Banqueting Furniture



With the most innovative and complete Beverage & Mixology line on the market, La Tavola boasts a selection of fully-equipped and customizable mobile bars, cocktail tables and vertical displays that aim to foster your guests' overall satisfaction.

Discover a meticulously designed selection of carts that provides for the diverse needs of the hospitality world and a refined collection of Cocktail and Buffet tables, completely foldable and easy to store and move thanks to their dedicated storage carts.

All the furniture is crafted to perform under heavy-duty usage and aims to blend-in with your existing interior décor by allowing for a total customization of its finishes and materials.



la tavola®

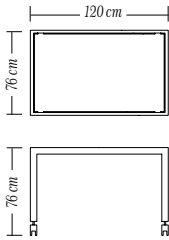
# Buffet tables



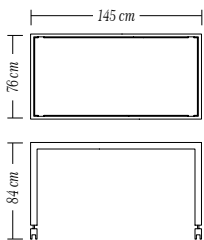
la tavola®



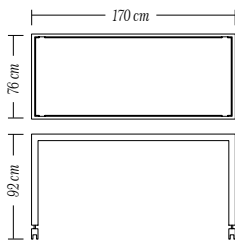
SMALL  
LITE NESTING TABLE



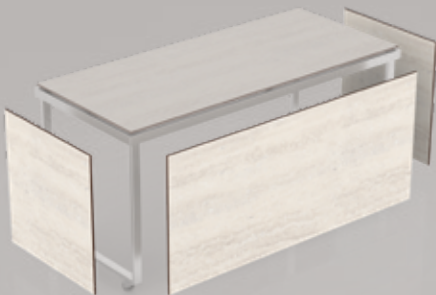
MEDIUM  
LITE NESTING TABLE



LARGE  
LITE NESTING TABLE



LITE NESTING TABLES ARE ALSO AVAILABLE WITH REMOVABLE SKIRTING AND PLATE HOLDER



Storage bags for  
skirting and plate  
holder

# Lite Nesting Tables

- » Stainless steel 18/10 structure, deep matt finish or powder coated finishes
- » Nesting Storage value: 3 pieces in the space of 1
- » Superior Strength and resistance to wear and tear
- » Heavy Duty casters with brakes

- » Detachable skirtings available in matching finishes
- » Detachable plate holder available
- » Available also with black and white glass top

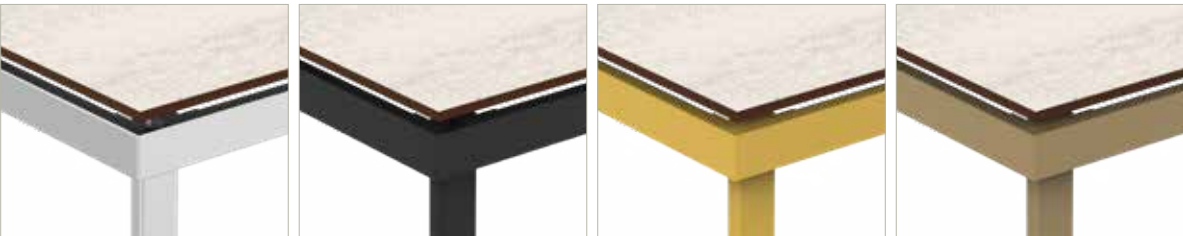
STRUCTURE FINISHES    HPL FINISHES



HPL FINISHES AVAILABLE



FRAME AND LEGS FINISHES AVAILABLE



STAINLESS STEEL  
SATIN FINISH

POWDER COATING  
BLACK

POWDER COATING  
GOLD

POWDER COATING  
COPPER/BRONZE





LITE NESTING TABLES  
Stunning design and colours, storage value & longevity



Match the structure finishes with the HPL finishes



BLACK



NOIR ABSOLU



GOLD



WALNUT



SATIN



ARCTIC WOOD



BRONZE



MAGMA





Lite Nesting Tables and La Tavola's Freestanding Buffetware

An explosive combination of Look & Functionality





Foldable  
Buffet Tables

- » Stainless steel 18/10 structure
- » Deep matt or powder coating finishes
- » Compact HPL tops, 10 finishes
- » Magnetic locking system
- » Uneven terrain adjustment system
- » Foldable, can be stored in its dedicated cart

STRUCTURE FINISHES    HPL FINISHES

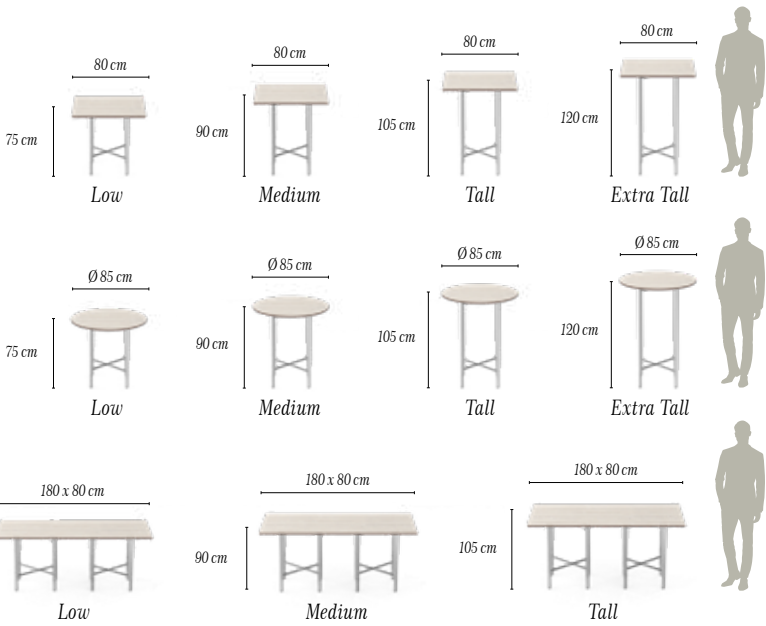


Table Cart



STAINLESS STEEL  
SATIN FINISH

POWDER COATING  
BLACK

POWDER COATING  
GOLD

POWDER COATING  
COPPER/BRONZE





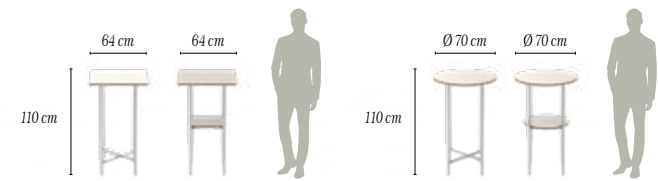


Table Cart

## Foldable Cocktail Tables

- » Stainless steel 18/10 structure
- » Deep matt or powder coating finishes
- » Compact HPL tops, 10 finishes
- » Magnetic locking system
- » With or without middle shelf
- » Uneven terrain adjustment system
- » Foldable and stored in dedicated cart

STRUCTURE FINISHES  HPL FINISHES 



STAINLESS STEEL  
SATIN FINISH



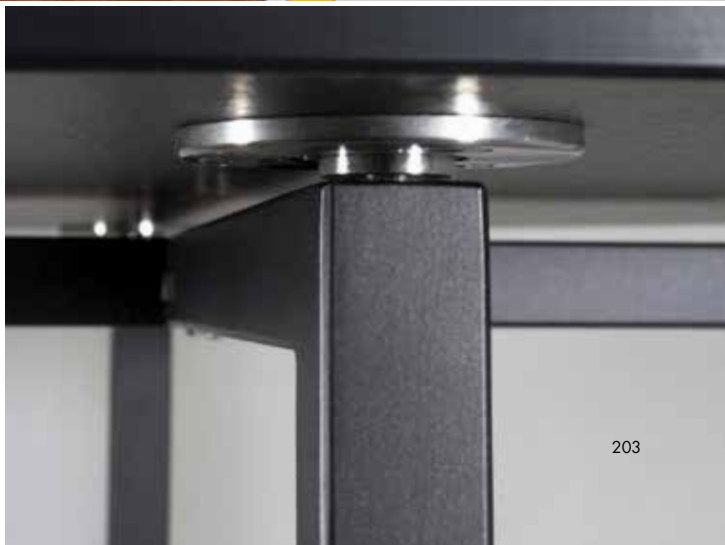
POWDER COATING  
BLACK



POWDER COATING  
GOLD



POWDER COATING  
COPPER/BRONZE





la tavola®

# Mixology, Beverage & Vertical Displays

la tavola®



Made in Italy, used to "wow" hotel guests all around the world







## Front Bar & Mixology Front Bar

- » L 181 W 97 H 114 cm
- » Mobile Bar for banqueting, lobby lounge, roof tops, catering and events
- » On heavy duty casters with brakes
- » Available with or without lights
- » Edge Protection System
- » Stainless steel structure, HPL skirting and white marble Okite top

HPL FINISHES

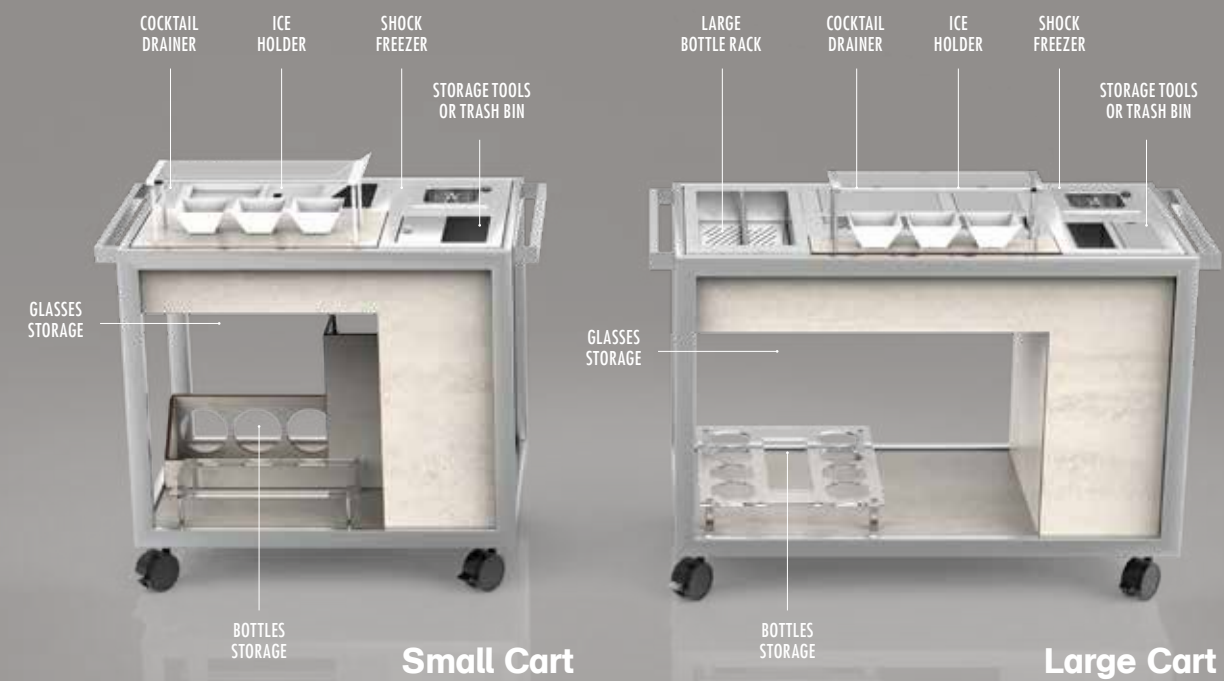


Mixology Front Bar

## Front Bar

 Dynamic Built-in Modular System available





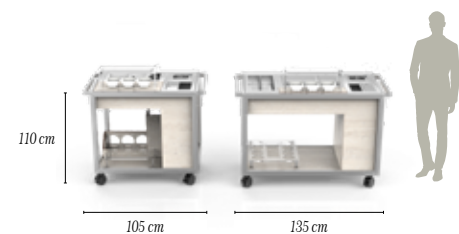
Small Cart

Large Cart

## Mixology Cart with Shock Freezer

- |                       |                    |                             |
|-----------------------|--------------------|-----------------------------|
| SMALL                 | » Shock freezer    | » Glass and bottles storage |
| » L 105 W 65 H 110 cm | » Trash bin        | » Shelf for storing glasses |
| LARGE                 | » Storage tools    | » Glass countertop          |
| » L 135 W 65 H 110 cm | » Cocktail drainer | » Large bottle rack         |
|                       | » Ice holder       | » Casters with brakes       |

HPL FINISHES







Mixology Cart

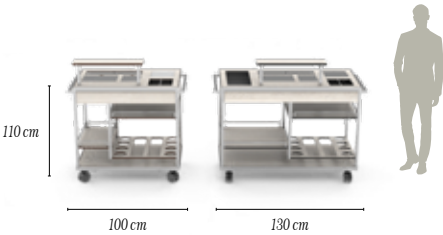
- SMALL

  - » L 100 W 60 H 110 cm

LARGE

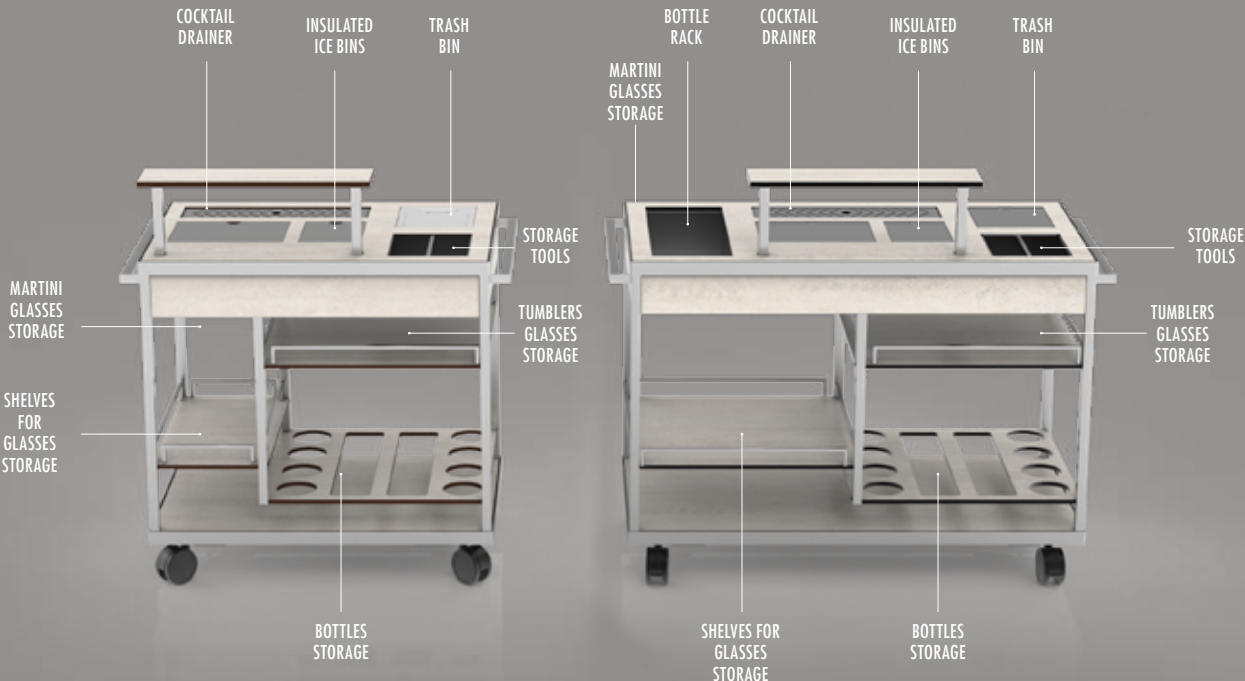
  - » L 130 W 60 H 110 cm
- » Trash bin
  - » Storage tools
  - » Cocktail drainer
  - » 2 insulated ice bins
  - » Glass and bottle storage
- » Shelf for glass storage
  - » Bottle and glass rack
  - » Casters with braking system

STRUCTURE FINISHES    HPL FINISHES



Small Cart

Large Cart



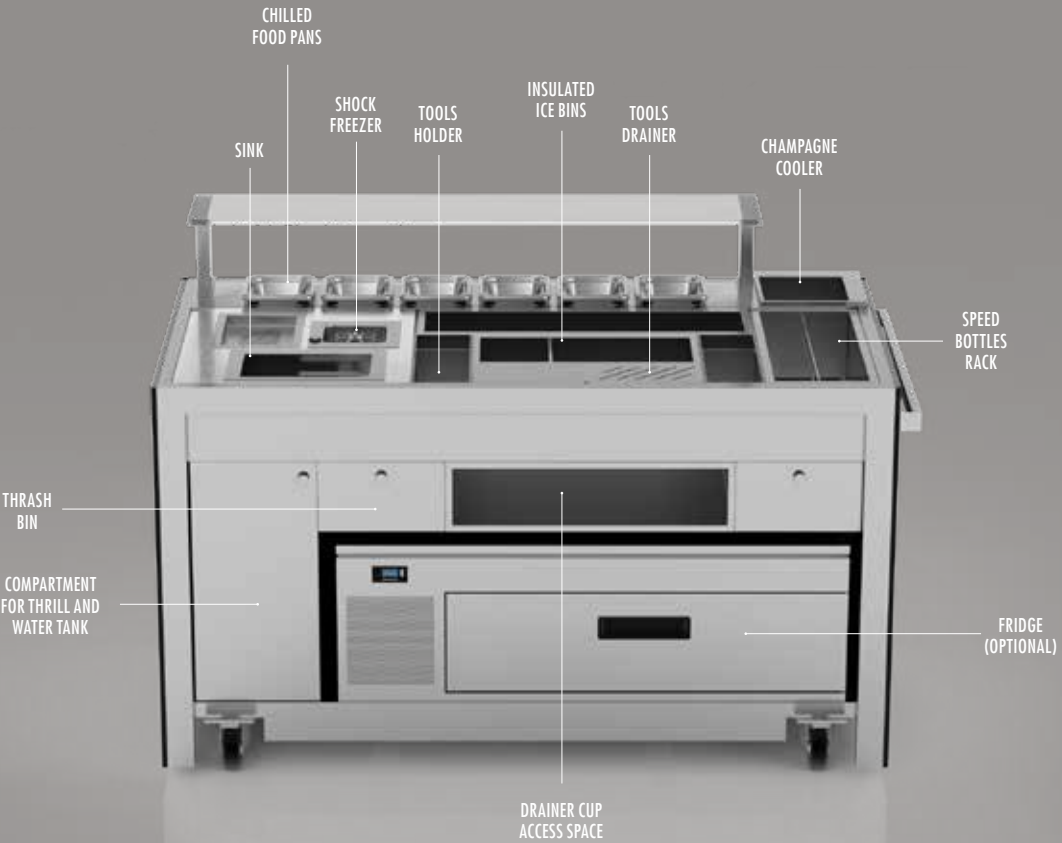


# Mixology Rover

- » L 165 W 85 H 110 cm
- » The ultimate tool for professional mixology, with all the add-ons you would expect from a fixed bar
- » Original open plan design for the action to be in plain sight of the customers

- FEATURES:
- » Sink
  - » Speed bottle rack
  - » Glass holder
  - » Shock glass freezer
  - » 2 insulated ice bins
  - » Drainer
  - » Tools holder
  - » Counter top
  - » Tools drainer
  - » Champagne cooler
  - » Chilled food pans
  - » Heavy duty casters with brakes
  - » Edge protection system

HPL FINISHES







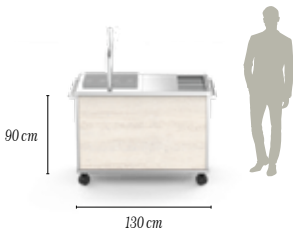
Beer Cart

- » L 130 W 60 H 90 cm
- » Stainless steel structure, deep matt or powder coated finishes
- TOWER one way (one type of beers)
- » Cold kit
- » With a chrome-plated stainless steel body
- CO<sub>2</sub> CYLINDER
- » Capacity 4 Kg
- » Quick change system

- PRE-MIX MACHINE 25 lt.
- UNDER COUNTER COOLER
- » 220-240V 513W 2A
- » Ice bank 10 Kg
- » Output per minute 2x 200 cc
- » Beverage outlet temperature 3/5°C
- KEG
- » Quick change system
- » Storage area 1 keg 30 lt.

- CO<sub>2</sub> PRESSURE REDUCERS
- » Relief valve set at 4,8 bar
- » Low and low pressure gauge
- HEAD KEG (only for standard keg)
- » Automatic CO<sub>2</sub> shut off and re-opening

STRUCTURE FINISHES  HPL FINISHES 

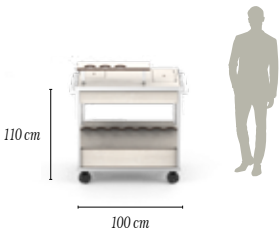


Wine Tasting Cart

- » L 100 W 60 H 110 cm
- » Stainless steel structure, deep matt or powder coated finishes
- » Premium bottles display rack
- » Optional light and battery for display rack

- » Storage for glasses
- » Display an safe storage of open bottles
- » Concealed compartment for tools
- » Concealed compartment for ice or additional storage
- » Casters with brakes

STRUCTURE FINISHES  HPL FINISHES 

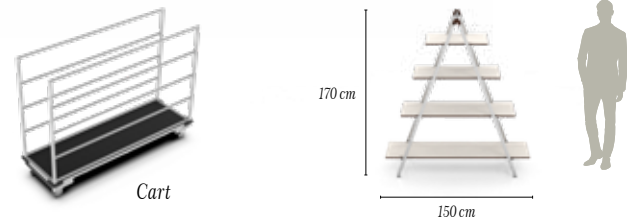




Foldable Back Bar

STRUCTURE FINISHES    HPL FINISHES

- » L 150 W 65 H 170 cm
- » HPL removable shelves
- » Stainless steel foldable structure
- » Minimal storage space
- » Dedicated cart for storage and mobility



Foldable Back Bar can be easily assembled and disassembled in a few steps and can be moved with its cart

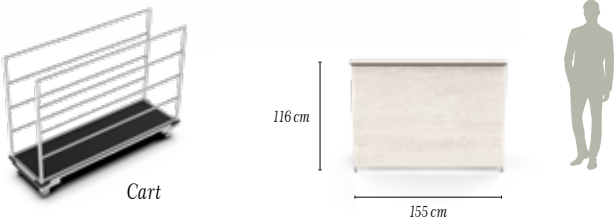
Unfold the structure and place the panels



Foldable Front Bar

HPL FINISHES

- » L 155 W 62 H 116 cm
- » HPL panels and top
- » Stainless steel foldable structure
- » Minimal storage space
- » Easy handling procedure
- » Dedicated cart for storage and mobility
- » Removable top
- » Compatible with mixology functions



Foldable Front Bar can be easily assembled and disassembled in a few steps and can be moved with its cart

Open the side panels, insert the frame and place the tops



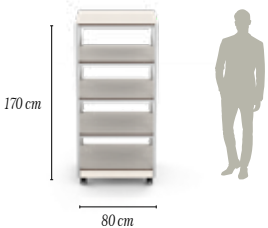


## The Tower

- » L 80 W 80 H 170 cm
- » Stainless steel structure
- » Mobile vertical display with 5 large levels

- » Lower edge protection system
- » Casters with brakes
- » HPL panels and base

STRUCTURE FINISHES  HPL FINISHES 

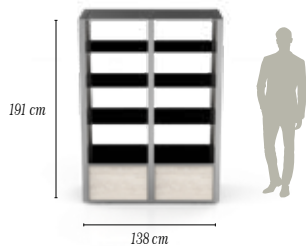




Back Bar

- » L 138 W 65 H 191 cm
- » Removable shelves
- » Hidden heavy-duty wheels with brakes
- » Available with lights
- » HPL panels and matt stainless steel structure

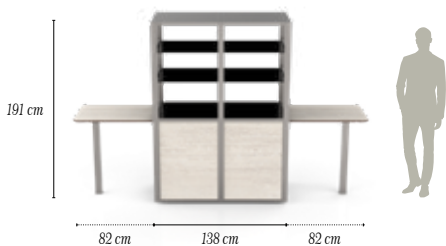
HPL FINISHES



The Octopus

- » L 138 W 70 H 191 FOLDED
- » L 302 W 142 H 191 UNFOLDED
- » Front & back bar all in one
- » Removable shelves
- » Storage space on bottom level
- » Heavy duty designer wheels with brakes

HPL FINISHES



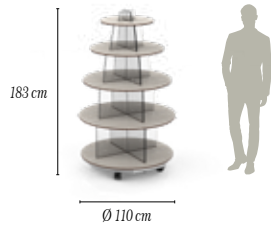




## The Egg

- » Ø 110 H 183 cm
- » Mobile vertical display with 4 large levels for food display
- » See-through vertical panels with 360° access
- » Heavy duty stainless steel base
- » Moves on 4 casters
- » Edge protection system
- » Hidden heavy-duty design wheels with brakes

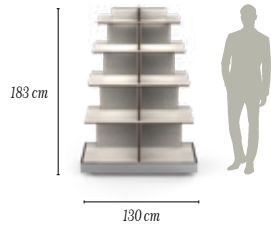
HPL FINISHES



## The Tree

- » L 130 W 74 H 183 cm
- » Mobile vertical display with 4 large levels
- » Lower edge protection system
- » Casters with brakes
- » HPL panels available in different colours
- » Also available in a back-lit version for a stunning visual effect during nighttime service

HPL FINISHES



la tavola®

# Dedicated Carts and Tables





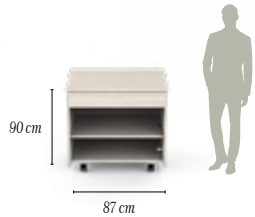


## Coffee Break Cart

- » L 87 W 63 H 90 cm (closed)
- » L 174 W 63 H 90 cm (open)
- » HPL structure
- » Stainless steel 18/10 edge protection system

- » Wheels with braking system
- » Horizontal shutters with heavy duty hinges
- » Large storage areas
- » Removable back display bar

HPL FINISHES



REMOVABLE BACK DISPLAY BAR



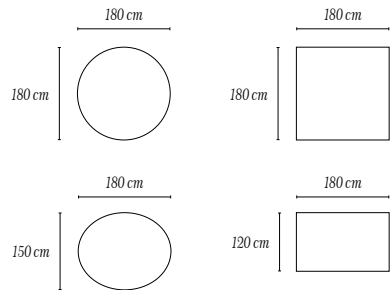
HORIZONTAL SHUTTERS





## Convivium

### SIZES



### TOP SURFACE FINISHES



### LEGS FINISHES



- » High-end linen-less banqueting table
- » Interchangeable in shape over the same set of legs
- » Bearing structure in conglomerated wood covered with HPL
- » Edge banding in highly durable polypropylene
- » Tops are provided in varying dimensions, according to customers' need
- » The 4 legs of each set are made of powder coated INOX 18/10



Carts for tops and legs







# Conference Table

## TOP SURFACE FINISHES

- WALNUT
- TOTAL BLACK
- ROVERE
- FACTORY CREAM

## LEGS FINISHES

- Chromium-plated metal foldable legs
- Black metal foldable legs

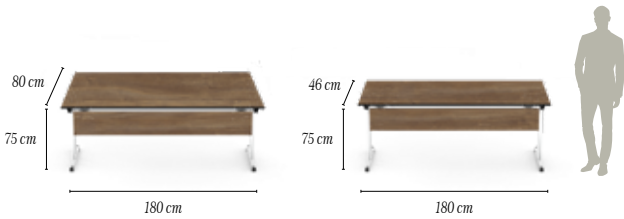
- » L 180 W 46 H 75 cm
- » L 180 W 80 H 75 cm
- » Removable Modesty Panel (Optional)
- » Shockproof edges
- » Lightweight

## CARTS FOR STORAGE AVAILABLE

- » L 175 W 54 H 106 cm
- » L 175 W 88 H 106 cm



Cart





## Meeting Table

TOP SURFACE FINISHES



LEGS FINISHES ● Chromium-plated metal foldable legs ● Black metal foldable legs

- » L 180 W 80 H 75 cm
- » L 180 W 80 H 85 cm
- » Removable Skirtings (Optional)
- » Shockproof edges
- » Lightweight

CART FOR STORAGE AVAILABLE

- » L 175 W 88 H 106 cm



Cart



Version with  
skirtings



75 cm  
or  
85 cm

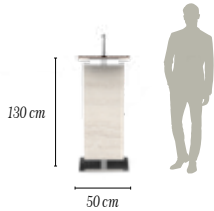
180 cm



## Lectern

HPL FINISHES

- » L 50 W 50 H 130 cm
- » Reading lamp
- » Hidden electric cable system



130 cm

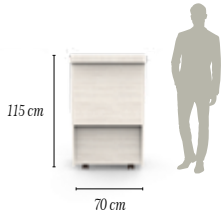
50 cm



## Welcome Desk

HPL FINISHES

- » L 70 W 53 H 115 cm
- » Drawer with amortised closure
- » Internal storage
- » Large work surface
- » Integrated double LED light
- » Heavy duty wheels with brakes
- » Self closing drawers



115 cm

70 cm



## Room Divider

HPL FINISHES

- » L 83 W 12 H 179 cm
- » Heavy duty and durable
- » Styled to match with the existing interior decor and other banqueting furniture
- » Edge protection system
- » Lightweight, portable structure
- » Wooden panels veneered with HPL  
Maple / Oak / Walnut / Wenge



179 cm

83 cm

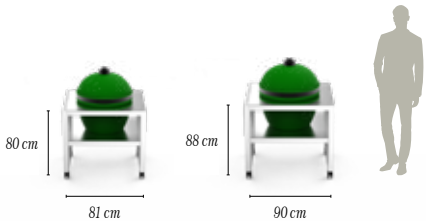




Green Egg Cart

- » L 81 W 81 H 80 cm | Medium Cart w/o Green Egg  
Ø 40 H 78 cm | Green Egg
- » L 90 W 90 H 88 cm | Large Cart w/o Green Egg  
Ø 61 H 78 cm | Green Egg
- » Stainless steel satin finish structure
- » New Ice technical tiles
- » Heavy duty wheels with brakes

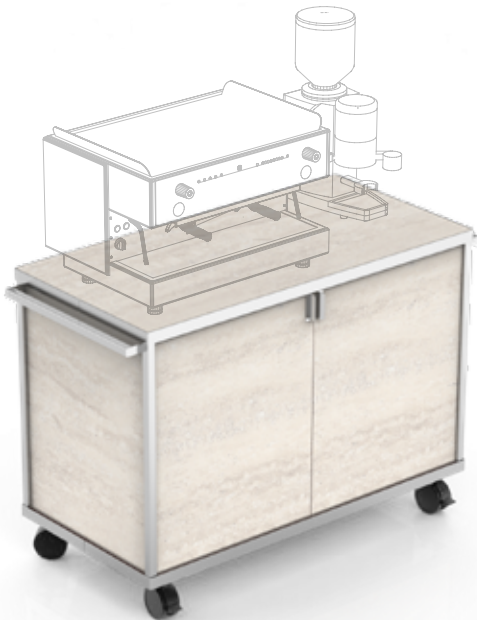
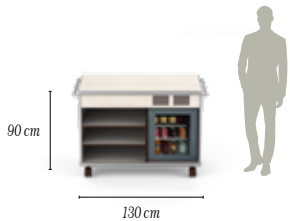
STRUCTURE FINISH



Mini Fridge Cart

- » L 130 W 60 H 90 cm
- » HPL panels available in different colours
- » Heavy duty wheels with brakes
- » Shelves for coffee cups/glasses
- » Fridge unit under top surface

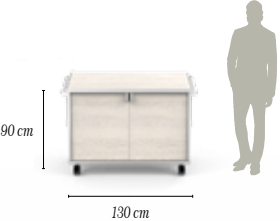
STRUCTURE FINISHES HPL FINISHES



Coffee Cabinet

- » L 130 W 60 H 90 cm
- » Heavy duty wheels with brakes
- » HPL panels available in different colours

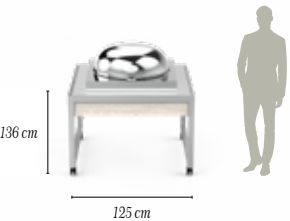
STRUCTURE FINISHES HPL FINISHES

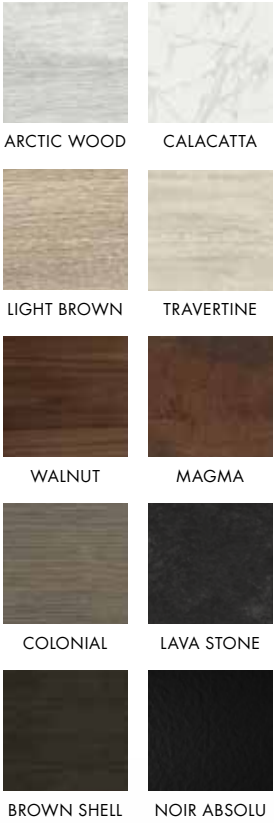


Ouzi Cart

- » L 125 W 125 H 136 cm
- » Ø 80 (Ouzi function)
- » Removable cover
- » Handle on cover available in different colors
- » Stainless steel food pan 50 cm
- » Power: 700W
- » Heavy duty wheels with brakes
- » HPL panels available in different colours

HPL FINISHES





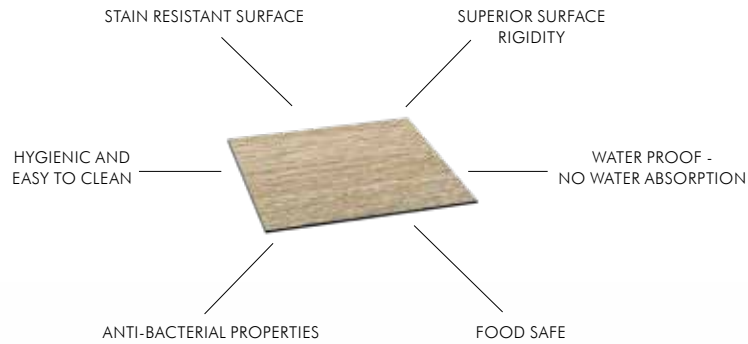
# HPL Panels and Tops

LIGHTWEIGHT, DURABLE AND EASY TO CLEAN

The tiles are made of HPL, a high-performing material ideal for the intensive use which is typical in the foodservice industry.

HPL tops and sides are durable and lightweight.

They have a great look and feel, and with a variety of different finishes available, matching your interior décor is easy.

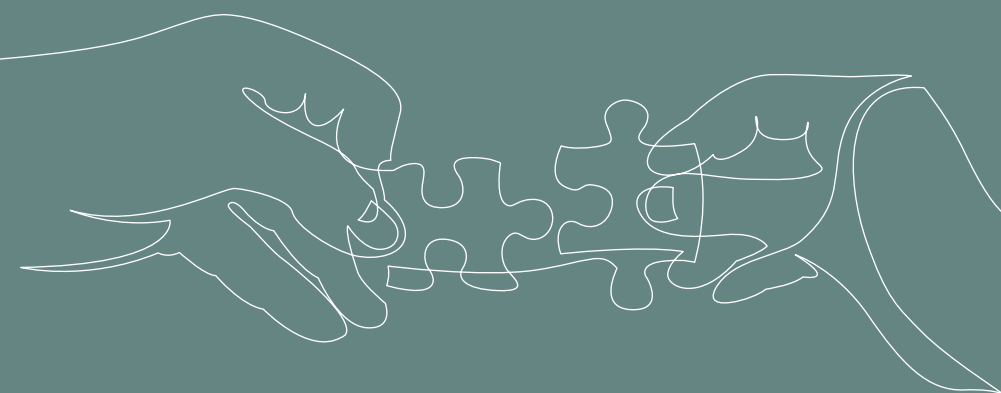




# Consulting

Rely on our team of experts to study, design and build your dining areas.

Our wide range of products and finishes allows you to create a setting that matches your interior design. If this is not the case, our team of technicians and designers offer you a customization service both in terms of finishes and product design in order to satisfy all your needs and business objectives.





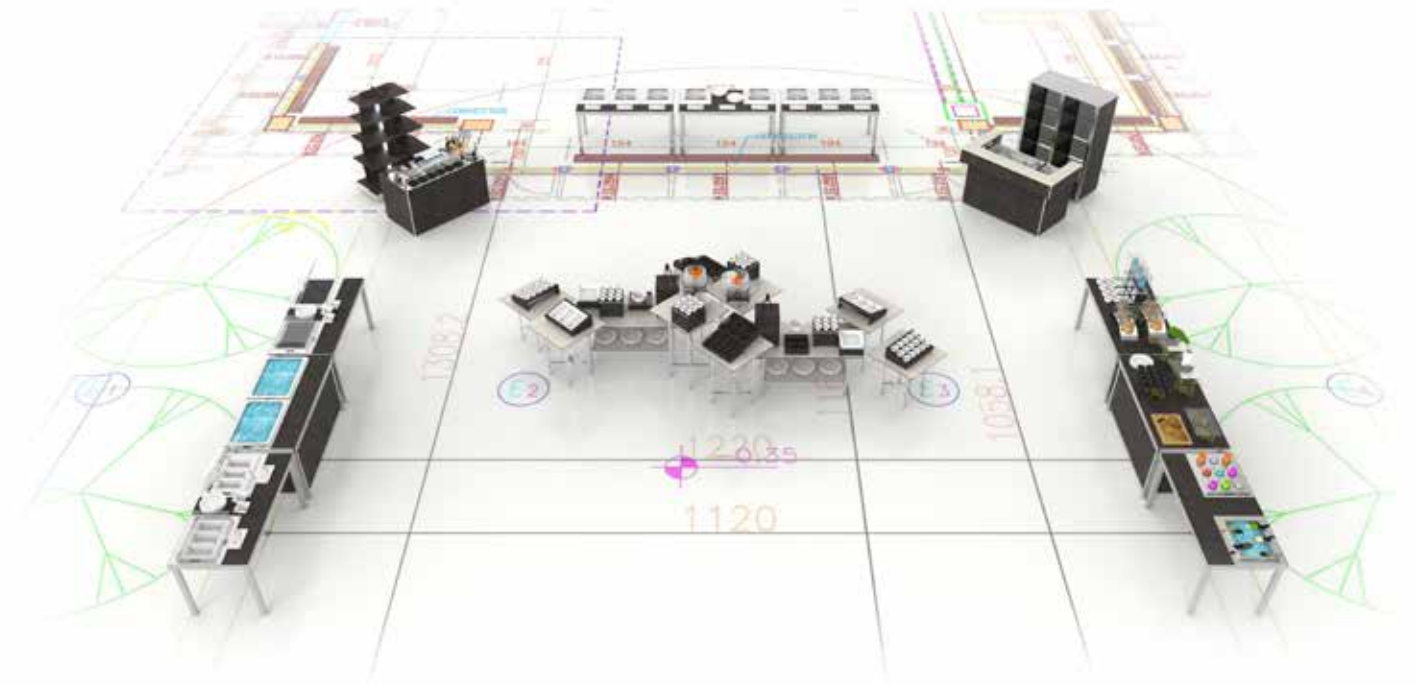
## WE DESIGN YOUR BANQUETING AREA STEP BY STEP

Running a banqueting service is not an easy task and we know that one of the key factors that turn a good operation into a best practice, involves the ability to properly manage the incoming flow.

Because of this, we aim to cover this issue for the sake of the ease of movement for both customers and the staff by supporting you in the room's setting.

Our service is intended to help you develop a fully functional and operational banqueting area where all the pre-existing furnishings blend in with a selection of our products carefully chosen to meet your requirements.

Let us forward a proposal based on the location's capacity, be it a hallway stretch, a ballroom or a rooftop terrace, we will provide you with a tailored project that suits your demands.



## FILL YOUR ROOM WITH THE SETUP IT DESERVES BLUEPRINT STUDIES & SETUP

THROUGH A CAREFUL STUDY OF YOUR BANQUETING AREA'S LAYOUT, OUR IN-HOUSE TEAM OF ARCHITECTS AND DESIGNERS WILL HELP YOU ASSESSING THE CHOICE AND POSITIONING OF YOUR F&B FURNITURE AND EQUIPMENT. HANDLE YOUR BLUEPRINTS OUT TO OUR EXPERTS AND WATCH AS THEY ARRANGE THE SPACE YOU HAVE AVAILABLE WITHOUT WASTING ITS CAPACITY.

WITH A DEMONSTRATED HISTORY OF STAGING SOME OF THE MOST PRESTIGIOUS HOSPITALITY VENUES AROUND THE GLOBE, YOU CAN RELY ON US WHEN IT COMES TO SEIZING THUS PLACING OUR PRODUCTS.



# CUSTOMIZATION

TURNING YOUR DESIGN DEMANDS INTO REALITY



## Why compromising when you can actually get what you want?

A wide range of selected finishes and materials, combined with a qualified team of in-house designers and engineers, allows a total customization of our products. Should our refined selection not be sufficient to meet your style needs, we can assess your design needs and therefore provide the right fit.

## La Tavola's customizations know no limits

The expertise of our team allows us to span across a variety of different solutions and materials. We can customize based on a specific brief, or proactively propose tailor made solutions based on moodboards and broad design directions.



Our growth is a constant defined by the desire to shape adapting to the ever-changing needs of our customers.

The image on the right is an excellent example of customization, wood is the predominant material in this classic and elegant customization that can vary in color and style



## The design can be shaped according to your taste and interior decoration

The legs of this table, have a particular design that can be considered classic but with details in the wood carvings that transform it into a design object that does not go unnoticed:

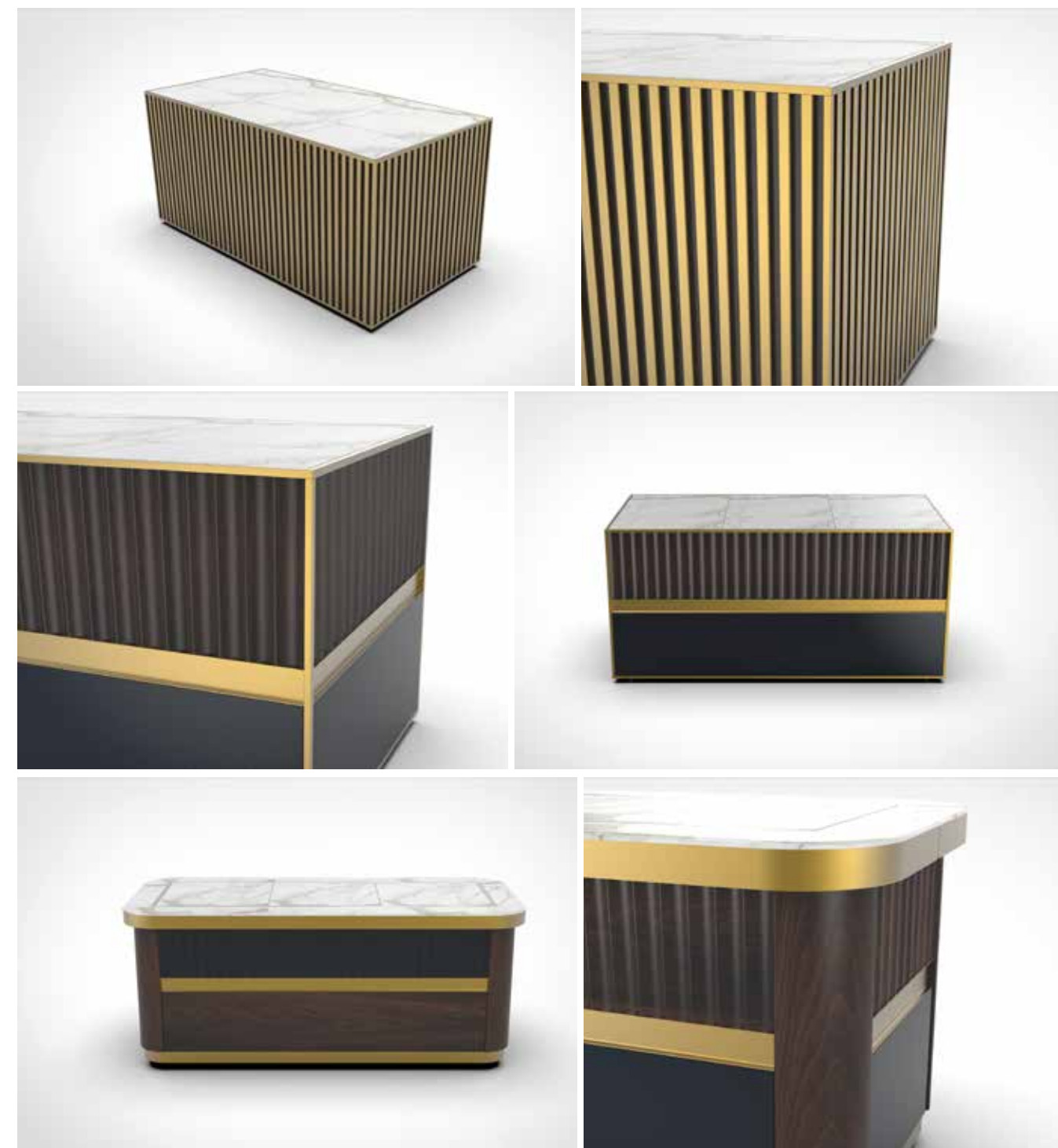


DON'T LIMIT YOUR REQUESTS, OUR TEAM OF EXPERTS CAN MEET ALL YOUR STYLISTIC NEEDS. YOU NAME IT, WE CREATE IT!

# DAZZLE YOUR GUESTS



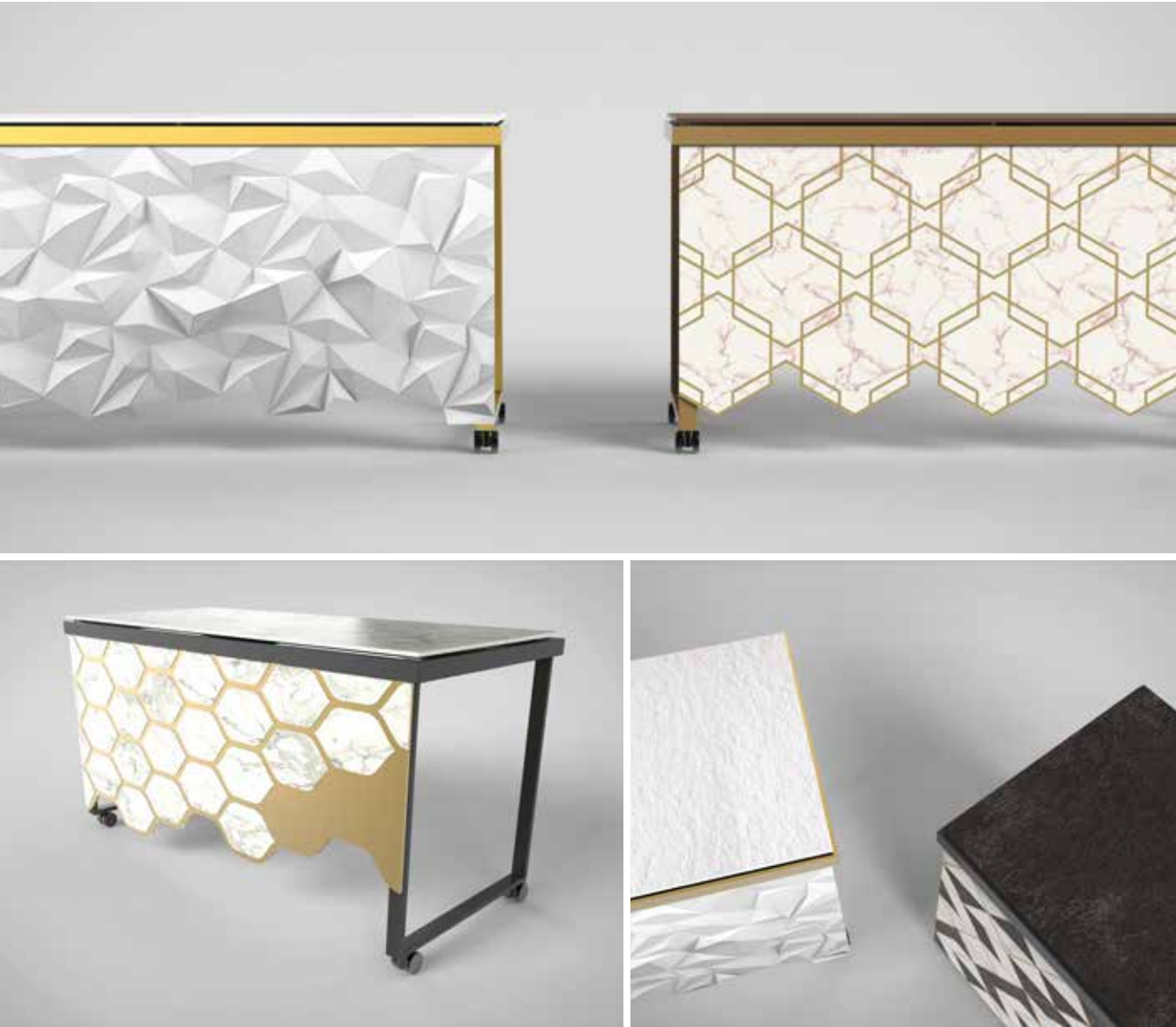
BE PART OF THE NICHE THAT KNOWS  
HOW TO PAMPER ITS CUSTOMERS AND  
BECOME A HOST TO REMEMBER



A SELECTION OF ELEGANT ITEMS THAT WON'T REMAIN  
UNNOTICED, A COLLECTION OF FUNCTIONAL PRODUCTS  
THAT PROVE THE WORLD HOW FASCINATING IT IS WHEN  
BEAUTY AND DESIGN EFFICIENCY COMBINE.



FULLY  
CUSTOMIZABLE  
FURNISHINGS  
CREATED TO  
LEVEL-UP YOUR  
CUSTOMER  
CARE



EACH SIGNATURE PIECE IS AN EVIDENCE OF ATTENTION TO DETAILS



# LUXURY ITEMS

FOOD & BEVERAGE  
EQUIPMENT THAT  
SEAMLESSLY FITS  
WITH ANY LUXURY  
CONTEXT.

Luxury Cocktail Table



Luxury Nesting Tables Quartet



Luxury Nesting Tables Trio



Aspiring to redefine the concept of banqueting service means rising personal quality standards to unprecedented heights, hence turning banqueting into an experience for both guests and operators is what triggered us to give life to our Luxury Line.

Pleasure comes in different shapes and with our Luxury Line furnishings and equipment, we aim to train your eyes for beauty seeking.



Luxury Pastry Display



la tavola®

# Cocottes, Porcelain and Glassware



Premium quality ceramic



Chalk Grey Green Black



**INDIVIDUAL BOWL**  
black / chalk / grey / green  
Ø 16 H 16 cm - LT 0,6



**INDIVIDUAL DISH**  
black / chalk / grey / green  
L 20,5 W 14 H 5 cm - LT 0,6



**INDIVIDUAL LID/PLATE**  
black / chalk / grey / green  
L 21 W 1,6 H 1,2 cm - LT 1,2



**SALAD BOWL**  
black / chalk / grey / green  
Ø 25 H 9,5 cm - LT 2,3



**SALAD BOWL**  
black / chalk / grey / green  
Ø 31,5 H 12,5 cm - LT 5



**SALAD BOWL**  
black / chalk / grey / green  
Ø 35,5 H 13 cm - LT 7



**ROUND DISH**  
black / chalk / grey / green  
Ø 25 H 6,5 cm - LT 1,7



**ROUND DISH**  
black / chalk / grey / green  
Ø 31,5 H 6,5 cm - LT 2,6



**ROUND DISH**  
black / chalk / grey / green  
Ø 35,5 H 6,5 cm - LT 3,3



**SQUARE DISH**  
black / chalk / grey / green  
L 30 W 30 H 6,5 cm - LT 3,1



**LARGE SQUARE DISH**  
black / chalk / grey / green  
L 42 W 42 H 6,5 cm - LT 6,5



**LONG DISH**  
black / chalk / grey / green  
L 41,5 W 15 H 6,5 cm - LT 2



**LONG TRAY**  
black / chalk / grey / green  
L 42 W 15 H 1,7 cm - LT 0,6



**SAUCE POT**  
black / chalk / grey / green  
Ø 14,5 H 17 cm - LT 1,2

Premium quality ceramic



White Cherry Black Green Grey Chalk



**FOOD PAN 1/1 GN**  
white / cherry / black / chalk / grey / green  
L 53 W 32,5 H 6,5 cm - LT 5



**FOOD PAN 1/2 GN**  
white / cherry / black / chalk / grey / green  
L 32,5 W 26,5 H 6,5 cm - LT 2,3



**FOOD PAN 2/3 GN**  
white / cherry / black  
L 34,5 W 26,5 H 6,5 cm - LT 2,3



**FOOD PAN 1/3 GN**  
white / cherry / black / chalk / grey / green  
L 32,5 W 17,5 H 6,5 cm - LT 1,8



**FOOD PAN 2/4 GN**  
white / cherry / black  
L 53 W 16 H 6,5 cm - LT 2



**FOOD PAN 1/4 GN**  
white / cherry / black  
L 26,5 W 16 H 6,5 cm - LT 0,85



**BOWL**  
white / cherry / black  
Ø 24 H 9 cm - LT 2



**JAPANESE BOWL**  
white / cherry / black  
Ø 11 H 6,5 cm - LT 0,2



**UTENSIL HOLDER**  
white  
Ø 13 H 15 cm - LT 1,3

Sleek lines,  
reinforced edges,  
perfectly stackable  
and easy to handle



No color-fading,  
no scratches,  
food safe

Rapid, even heat diffusion

Chip resistant



Premium quality ceramic cocottes



White      Black      Silver      Copper      Gold      Platinum      Glass



**COCOTTE WITH COVER**  
white / black / silver / copper / gold / platinum / glass  
Ø 26 H 14,5 cm

**COCOTTE WITH COVER**  
white / black / silver / copper / gold / platinum / glass  
Ø 28 H 13,5 cm

**OVAL COCOTTE WITH COVER**  
white / black / silver / copper / gold / platinum / glass  
L 32,5 W 26 H 16 cm

**TAJINE WITH COVER**  
silver / copper / matt slate  
Ø 32 H 21,5 cm



**CERAMIC RECTANGULAR PAN**  
white  
L 30,5 W 21,5 H 7 cm

**DOUBLE BOILER INSERT FOR COCOTTE**  
white  
Ø 26 H 6,5 cm

**SUPPORT FOR COVER**  
stainless steel  
L 12 W 6 H 8 cm

Cast iron cocottes



Black      Graphite Grey      Cherry      White      Cherry



**ROUND WITH COVER**  
black / graphite grey  
Ø 10 H 7 cm - 0,25

**ROUND WITH COVER**  
black / graphite grey / cherry  
Ø 18 H 14,5 cm - LT 1,70

**ROUND WITH COVER**  
black / graphite grey / cherry  
Ø 20 H 14,5 cm - LT 2,20

**ROUND WITH COVER**  
black / graphite grey / cherry  
Ø 22 H 14,5 cm - LT 2,60



**ROUND WITH COVER**  
black / graphite grey / cherry  
Ø 26 H 14,5 cm - LT 4,60

**ROUND WITH COVER**  
black / graphite grey / cherry  
Ø 30 H 18 cm - LT 7,65

**OVAL WITH COVER**  
black  
L 41 W 32,5 H 19 cm - LT 12

**TAJINE**  
white / cherry  
Ø 28 H 21 cm - LT 2

VERSATILE AND PRACTICAL:  
Compatible with any heating  
source including induction,  
stovetop, electrical unit



DURABLE AND RESISTANT:  
Revolutionary light-weighted and  
resistant at the same time

EASY CARE:  
dishwasher safe,  
naturally non-stick

SAFE AND FOOD FRIENDLY:  
Is made of natural mineral  
materials. Free of chemicals  
and heavy metals

Nickel steel knob



Smooth enamel bottom works on all  
stovetops, including gas, electric, glass,  
ceramic, induction, and halogen

Heavy weight, tight-  
fitting lid retains  
moisture

Unique, interior matte  
texture results in  
exceptional browning

Porcelain items

|                                                                                                                   |                                                                                     |                                                                                                                                |                                                                                                                                    |
|-------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------|
|                                  |    |                                               |                                                 |
| <b>SQUARE DIAMOND PLATE</b><br>L 31 W 31 H 2,2 cm<br>L 26 W 26 H 2 cm<br>L 21 W 21 H 1,6 cm<br>L 15 W 15 H 1,6 cm | <b>OBLONG DIAMOND PLATE</b><br>L 15 W 38 H 1,5 cm<br>L 15 W 30 H 1,5 cm             | <b>SQUARE MEAT PLATE</b><br>L 30,3 W 30,3 H 4,5 cm<br>L 25,2 W 25,2 H 4,5 cm<br>L 20 W 20 H 2,9 cm<br>L 13,5 W 13,5 H 2,5 cm   | <b>OBLONG MEAT PLATE</b><br>L 39,8 W 29,8 H 3 cm<br>L 35,2 W 25,8 H 4,7 cm<br>L 30 W 20 H 5 cm                                     |
|                                  |    |                                               |                                                 |
| <b>SQUARE MEAT PLATE, ASH</b><br>L 31 W 31 H 3,5 cm<br>L 17,8 W 17,8 H 2,2 cm                                     | <b>ROUND MEAT PLATE, ASH</b><br>Ø 31 H 3,8 cm<br>Ø 15 H 2 cm                        | <b>LOTUS BOWLS</b><br>L 21 W 15 H 11,5 cm (white)<br>L 18 W 12 H 9,5 cm (white or black)<br>L 16 W 9 H 7,5 cm (white or black) | <b>AMAZING SQUARE BOWL</b><br>L 20,5 W 20,5 H 3,5 cm                                                                               |
|                                |  |                                             |                                               |
| <b>TRIANGLE FIGURE PLATES</b><br>L 30,2 W 11,8 H 2 cm<br>L 28 W 14,3 H 3 cm                                       | <b>OBLONG DEEP PLATES</b><br>L 30,5 W 9,5 H 4,5 cm<br>L 25,5 W 7,8 H 4 cm           | <b>SALAD BOWLS</b><br>Ø 16 H 5,7 cm<br>Ø 12 H 5,5 cm<br>Ø 12 H 3,8 cm                                                          | <b>SQUARE FIGURE BOWLS</b><br>White or Black<br>L 23 W 23 H 9,5 cm<br>L 20 W 20 H 8,5 cm<br>L 15 W 15 H 7,5 cm<br>L 12 W 12 H 6 cm |
|                                |  |                                             |                                               |
| <b>ONDA PLATES</b><br>L 30,5 W 25 H 3,5 cm<br>L 25,3 W 21 H 3 cm                                                  | <b>TAPAS TRAYS</b><br>L 30 W 13 H 2,5 cm                                            | <b>TAPAS PLATES</b><br>L 35,6 W 10 H 2 cm                                                                                      | <b>DASH BOWLS WITH FOOT</b><br>Ø 11,5 H 5 cm<br>Ø 11,5 H 5 cm                                                                      |

Porcelain items

|                                                                                       |                                                                                       |                                                                                       |                                                                                       |                                                                                       |
|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
|    |    |    |    |                                                                                       |
| <b>GOHAN CUPS</b><br>Ø 11 H 5 cm (white or black)<br>Ø 9,5 H 4 cm (white)             | <b>ASH CYLINDRICAL CUP</b><br>Ø 5,5 H 6 cm                                            | <b>SAUCE TRAY, 2 COMPARTMENTS</b><br>L 14,5 W 6,5 H 1,8 cm                            | <b>RELISH PLATE</b><br>25,5 (x3) H 3 cm                                               |                                                                                       |
|    |    |    |    |                                                                                       |
| <b>WASABI TRAYS</b><br>L 39 W 4,5 H 2,5 cm<br>L 35 W 4,5 H 2,5 cm                     | <b>SAUCE BOWL</b><br>L 13 W 11 H 5,5 cm                                               | <b>OBLONG FINGER FOOD BOWL, 2 COMPARTMENTS</b><br>L 16 W 6,5 H 4 cm                   | <b>SQUARE FINGER FOOD BOWL, 4 COMPARTMENTS</b><br>L 15 W 15 H 2,4 cm                  |                                                                                       |
|  |  |  |  |  |
| <b>MISE EN BOUCHE</b><br>L 5,3 W 10,7 H 2,8 cm                                        | <b>ROUND BOWL</b><br>Ø 15 H 8 cm                                                      | <b>CONICAL BOWL</b><br>Ø 15 H 8 cm                                                    | <b>HALF PLATE</b><br>L 20 W 10 H 2 cm                                                 | <b>DEEP SQUARE BOWL</b><br>L 14,1 W 14,1 H 5,5 cm                                     |



BREAKFAST ITEMS

**MUG W/O SAUCER**  
cl 30 Ø 12 H 11 cm

**HIGH CUP W/ OBLONG SAUCER**  
cl 24 H 9,5 cm

**STACKABLE ESPRESSO COFFEE CUP W/ SAUCER**  
cl 10 H 6,4 cm

**STACKABLE ESPRESSO COFFEE CUP**  
cl 10 H 6,4 cm

**SAUCER FOR STACKABLE ESPRESSO COFFEE CUP**  
cm 12,2

**STACKABLE TEA CUP W/ SAUCER**  
cl 21 H 8,1 cm

**STACKABLE TEA CUP W/ SAUCER**  
cl 21 H 8,1 cm

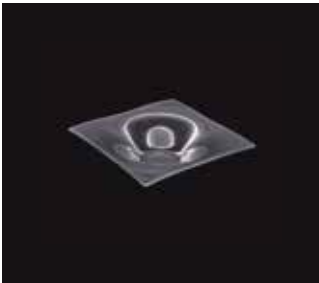
**STACKABLE BREAKFAST CUP W/ SAUCER**  
cl 28 H 9 cm

**STACKABLE BREAKFAST CUP**  
cl 28 H 9 cm

**SAUCER FOR STACKABLE BREAKFAST CUP**  
cm 16,6



Decorative glassware



TAV1908 - 25 x 25 cm



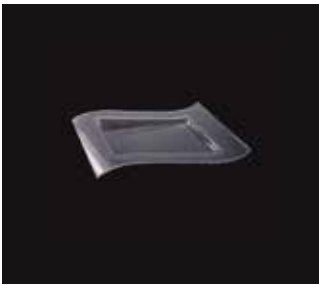
TAV1927 - 25 x 40 cm



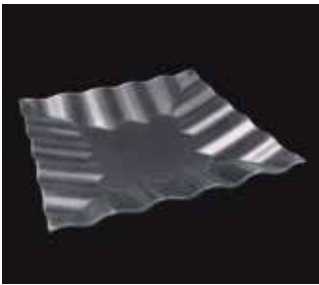
TAV1802 - 32 x 41 cm



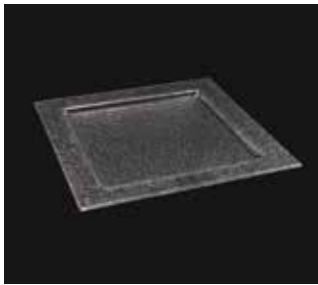
TAV1816 - 14 x 55 cm



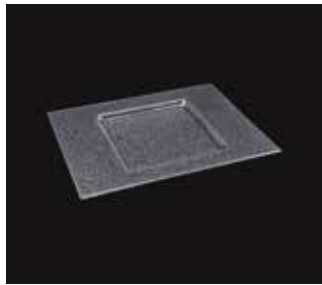
TAV1722 - 24 x 31 cm



TAV1756 - 42 x 42 cm



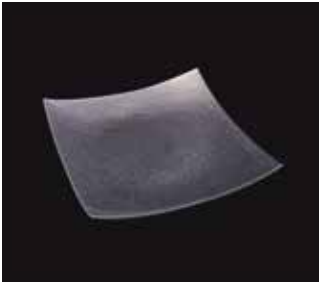
TAV1001 - 40 x 40 cm



TAV1041 - 28 x 36 cm



TAV4034 - 15 x 30 cm



TAV1002 - 30 x 30 cm



TAV1005 - 30 x 40 cm



TAV1718 - 20 x 42 cm



TAV1009 - 23 x 36 cm



TAV1180 - 25 x 40 cm



TAV1006 - 32 x 53 cm



TAV1319 - Ø 31 cm



TAV1185 - Ø 32 cm

TAV1870 - 13 x 45 cm - standard clear  
TAV1873 - 30 x 30 cm - smoked



TAV1243 - 15 x 46 cm



TAV1754 - 30 x 30 cm

Decorative glassware



8 x 8 cm  
TAV171708SC - standard clear  
TAV171708SM - smoked



10 x 10 cm  
TAV172710SC - standard clear  
TAV172710SM - smoked



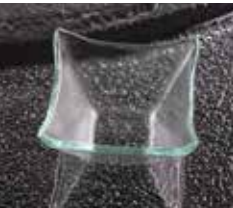
7,5 x 7,5 cm  
TAV100107SC - standard clear  
AV100107SM - smoked



10 x 10 cm  
TAV102110SC - standard clear  
TAV102110SM - smoked



8 x 8 cm  
TAV187708SC - standard clear  
TAV187708SM - smoked



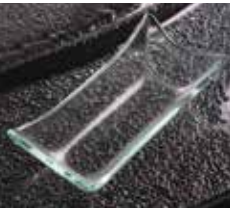
9 x 9 cm  
TAV187709SC - standard clear  
TAV187709SM - smoked



6 x 12 cm  
TAV187912SC - standard clear  
TAV187912SM - smoked



7 x 13 cm  
TAV187913SC - standard clear  
TAV187913SM - smoked



8 x 14 cm  
TAV187914SC - standard clear  
TAV187914SM - smoked



8 x 8 cm  
TAV100308SC - standard clear  
TAV100308SM - smoked



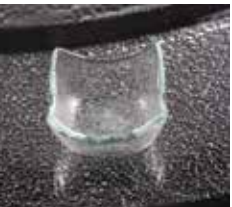
9 x 9 cm  
TAV100309SC - standard clear  
TAV100309SM - smoked



6 x 11 cm  
TAV100411SC - standard clear  
TAV100411SM - smoked



6 x 12 cm  
TAV100412SC - standard clear  
TAV100412SM - smoked



8 x 8 cm  
TAV186708SC - standard clear  
TAV186708SM - smoked

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#### Patents and Proprietary Designs

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#### WARRANTIES

All LA TAVOLA products are guaranteed against any defect of manufacture or material. If, after the manufacturer's inspection, they are found to be defective, they will be repaired or replaced free of charge.

Electrical items and induction-powered items have a 1-year warranty period. After 1-year, La Tavola will ensure limitless availability of spare parts needed as well as consulting and service for repairs.

The warranty does not include damages resulting from misuse, abuse, wear tear or incorrect maintenance.

#### CARE AND MAINTENANCE

(Sorted by by product category/material)

##### Freestanding buffetware, Action Stations and banqueting furniture

- » Stainless steel parts: Wash the items with hot water and neutral detergents on a soft cloth (do not use detergent containing chlorine and/or alkaline cleaners). Dry the items thoroughly and store them in a dry place. Never use any type of scarper or steel wool which will scratch the surface of the items. The items must be washed as soon as possible after use to avoid any prolonged contact with food remnants. Do not wash in the dishwasher.
- » PETG elements (transparent covers): Wash the items with water and neutral detergents on a soft cloth (do not use detergent containing chlorine and/or alkaline cleaners). Never use any type of scarper or steel wool which will scratch the surface of the items. Do not wash in the dishwasher.
- » High Pressure Laminates (HPL): wash HPL items with water and neutral detergents on a soft cloth. Never use any type of scarper or steel wool which will scratch the surface of the items. Do not wash in the dishwasher.
- » Organic & Mineral Risers: Ecoresin, like all thermoplastic resin materials, should be cleaned periodically a regular, seasonal cleaning program will dramatically help prevent noticeable weathering and dirt build up. Rinse the sheets with lukewarm water (be careful not to expose edges of organic or fabric interlayers to water) remove dust and dirt from the risers with a soft cloth or sponge and a solution of mild soap and/or liquid detergent in water. Rinse thoroughly with lukewarm water. Never use scrapers or squeegees. Keep edges dry and free of liquids. Do not rub with a dry cloth. Because the materials used are organic in nature (i.e leaves, branches and twigs) it is natural for them to alter slightly in appearance over time. Natural materials are also subject to inherent inconsistency in color, texture and shape. Slight delamination on saw cut edges is also to be expected.

#### Flatware

- » Stainless steel: Wash the items in hot water and neutral washing detergent after each use. Do not use detergents containing chlorine and/or alkali cleaners, then dry thoroughly the items and store them in a dry room. Never use any type of scraper or steel wool which will scratch the surface of the items. Any food remains should be thoroughly cleaned up. The items must be washed as soon as possible after use. When washing in a dishwasher of make sure that at the end of the cycle the items come out perfectly dry otherwise wipe them thoroughly by hand. The above recommendations are particularly meant for the care of the blades, which are made of Aisi 420 stainless steel. This type of stainless steel is the most suitable to ensure a long-lasting cutting edge to the blades, but it is less resistant to the corrosion than the 18-10 (Aisi 304) stainless steel type, which is used to manufacture the forks, the spoons and the handles of the hollow handle knives.
- » Silver-plated: The same maintenance instructions of the stainless-steel ware apply. The silver coating can oxidize due to the contact with certain types of food and in very humid climates. This process is not a defect and it is not a sign of damage, but it is a natural characteristic which only alters the color of the surface, initially to yellowish and eventually to brown. Oxidation can be quickly removed with a common silver polishing product, either in form of paste or of liquid solution. In the latter case, it must be taken the precaution of avoiding a prolonged contact of the solution with the stainless-steel blades as they could be affected by corrosion. The items must be removed from the dishwasher as soon as the cycle is completed and wiped dry with a soft cloth, even if they seem dry. The period pf time that the items are exposed to hot steam and the hydrochloric acidity created within the dishwasher, therefore items should be removed as soon as possible from the dishwasher after the end of the washing cycle.
- » PVD and Titanium Coated: In case of appearance of dark spots (caused by organic substances and/or calcium deposits due to an inadequate washing /drying cycle), remove them by simply wiping off the surfaces with a soft cloth soaked with lemon soap or vinegar. If the lemon soap or the vinegar are not sufficient to remove particularly resistant spots, then (and only in that case) use a soft cloth soaked with a liquid metal polisher. We recommend using "Sidol" by Henkel, but most probably any kind of liquid metal polisher is as good as "Sidol". Avoid polishing the surfaces with abrasive cloth or metal polishing paste. Never use scrubbing sponges. PVD coated flatware does not tarnish, and does not require any special maintenance otherwise. In order to delay as much as possible the incurrence of visible wear and tear, handle with as much care as possible during the washing cycle. Wash and store the knives separately from the forks and the spoon.



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